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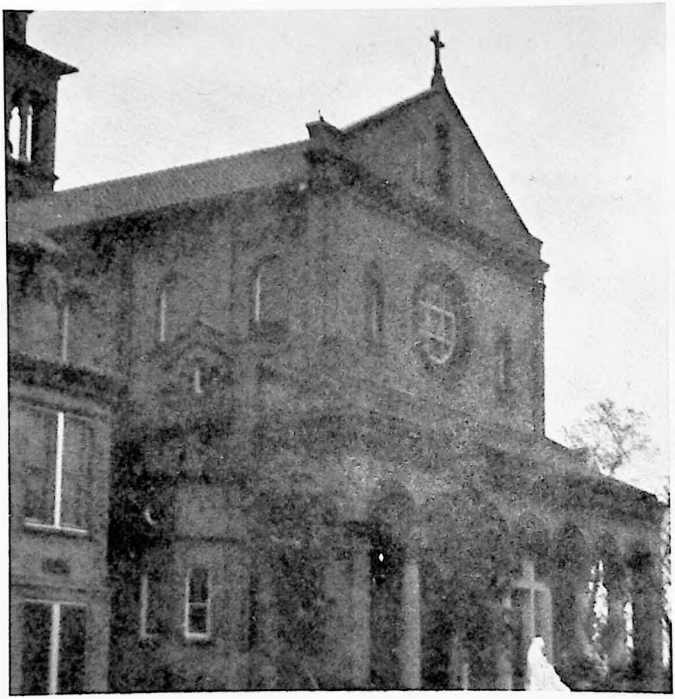


Church of Our Lady of Sorrows
Kingshighway and Rhodes
St. Louis, Missouri

Dear Friends:

Thanks for looking at this Cook Book. It will not make cooking easier but it will make it better. The Women's Guild of Our Lady of Sorrows Parish have collected these favorite recipes to help you prepare your meal. How often have you said "What will I cook tonight?" This book, we hope, will aid you to make that decision.

This Cook Book is another contribution of assistance from the Ladies of our Parish.

Rev. Msgr. James E. Hoflich
Pastor

We hope you will enjoy our collection of favorite recipes. The compliments from your family and guests will prove the value of this book in your kitchen.

Please patronize the businesses whose advertisements are in this book. Their contributions are helping to keep the cost to you so reasonable.

Our sincere thanks to the many recipe contributors and to the cook book committee for their many, many hours of work on this project.

OLS Women's Guild
Margaret Holmes
Prefect

The recipes in this book are a collection of the favorite recipes of the contributors and are not intended to imply that they are original in content.

We sincerely regret that it was impossible to include all the recipes that we received and ask your indulgence for the editorial liberties that were taken.

When several people submitted similar recipes, one was printed as "Very popular recipe".

APPETIZERS

A selection of three canapes for your next party.

Step one, have the bread sliced the long way (1 loaf will yield 5 horizontal slices). Toast bread on both sides by placing it on a 18x12 bakery tray and then under the broiler. After meat, fish spread or salad is placed on the bread, trim crust, cut into different shapes, then garnish. Use rye, pumpernickel, white or wheat bread.

CRAB, TUNA OR SALMON SALAD - 40 CANAPES

2 cup crab, tuna or salmon, well drained
2 Tbsp. pimento chopped
1/2 tsp. white pepper
1 tsp. lemon juice
1 cup mayonnaise
1 cup celery fine diced
1 tsp. worchestershire sauce
1/2 tsp. salt
1 tsp. tabasco

Mix well. Garnish with stuffed olice slice or parsley.

CHICKEN SALAD - 40 CANAPES

1/8 cup diced celery
10 green olives minced
1/4 tsp. pepper
1/2 tsp. tabasco
2 cups chicken light and dark mixed
3/4 tsp. salt
1 tsp. lemon juice
3/4 cup mayonnaise (heavy)

Mix well all ingredients, blend well. Spread on toasted bread. Garnish with a small slice of peach and parsley. (Cut horizontal piece into 8 canapes)

EGG AND BACON SALAD FOR CANAPES - 35 CANAPES

8 hard cooked eggs, fine chopped
1/2 tsp. salt
1/4 tsp. pepper
2 slices bacon, crisp, fine chopped
1/2 tsp. tabasco
1/2 cup mayonnaise

Mix all ingredients, blend well. Spread on toasted bread. Garnish with bacon bits, small cut of cocktail tomato and parsley.

Manfred P. Zettl
Former Executive Chef
(Famous Barr)

BACON CHEDDAR PINWHEELS

20 slices white bread (trim crusts)
1 (14 oz.) can sweetened condensed milk
1/4 cup prepared mustard
1 tsp. worchestershire sauce
1 1/2 lbs. sliced bacon
2 cups (8 oz.) shredded sharp cheddar cheese

Roll bread flat with rolling pin; set aside. In small bowl combine sweetened condensed milk, mustard and worchestershire sauce. Cut bacon slices in half and lay 3 halves closely together (just touching) on flat surface; place bread on top and spread with one rounded Tbsp. sweetened condensed milk mixture. Sprinkle 1 generous Tbsp. of cheese on top. Roll bacon around bread jelly-roll fashion; secure each bacon piece with toothpick. Repeat procedure; chill.

Preheat oven to 375 degrees. With sharp knife, make 3 pinwheels by carefully cutting between each bacon strip. Bake on broiler try for 30 minutes, or until bacon is done. Refrigerate any leftovers. Makes 5 dozen.

TIP: Pinwheels may be made the day ahead, refrigerate and cut just before baking.

Janet Kimack

SAUCY COCKTAIL MEATBALLS

Use your own meatball recipe or:

2 lbs. ground beef
1 Tbsp. onion minced
Salt and pepper to taste
1 egg

SAUCE:
2 7 oz. bottles Heinz chili sauce
2 10 oz. glasses Welsh grape jelly

Mix chili sauce and jelly together and heat. Brown 1 inch size meatballs in oven or in skillet. Add sauce and simmer about 15 minutes. Serve from chafing dish with toothpicks.

Very popular recipe

BREADED MUSHROOMS

1 box mushrooms
Flour to coat mushrooms
1 egg, beaten
1/2 cup Italian Progresso bread crumbs

Clean and drain mushrooms. Snip off stems but do not cut entirely off. Roll in flour, then roll in beaten egg, then in the bread crumbs. Deep fry until golden brown.

Dolly Ahlemeyer

SAUSAGE BALLS

1 lb. pkg. R. B. Rice's hot pork sausage
3 cups Bisquick
1 lb. cheddar cheese, grated

Mix all ingredients and shape into 1 inch balls. Bake at 350 degrees for 20 minutes or until lightly browned.

If you wish to freeze them - form into balls, freeze individually on cookie sheet - then place in plastic bag. Take from freezer and bake at 375 degrees for 20 minutes or until lightly browned. Serve plain with toothpicks.

Marie Berberich

DRUNK HOT DOGS

1 pkg. hot dogs
1 cup browned sugar (packed)
1 can beer
1/4 cup barbecue sauce

Cut each hot dog into 4 pieces. Place in pan with all ingredients and boil until hot dogs are glazed, about 45 min. or more. Keep turning. Serve hot.

You may also use this recipe with smoked sausage.

Catherine Burke

CHEESE BALL

- 2 8 oz. pkgs. Philadelphia cream cheese
- 1 6 oz. piece imported Bleu cheese (spread may be used)
- 1 tsp. worchestershire sauce
- 1 8 oz. piece sharp cheddar cheese (spread may be used)
- 1/2 tsp. onion juice
- 1/4 cup chopped nuts
- 1/2 cup parsley, chopped

Mix together all ingredients except nuts and parsley. Form into a ball. If too soft to handle, refrigerate for several hours or until firm enough to roll into a ball. After forming into a ball refrigerate again for several hours, then roll ball in nuts and parsley.

Eleanor Daley

KRAUT SPREAD

- 1 large can sauerkraut, finely chopped and well drained
- 1/2 cup onion, finely chopped
- 1/2 cup green pepper, finely chopped
- 1/2 cup sugar
- 1/2 cup oil

Combine ingredients and chill at least 12 hours. Good on Triscuits.

Sharon Howard

ZWIEBELBISSEN (ONION PUFFS)

- Sliced white or rye bread
- Mayonnaise
- Medium size sweet onion
- Grated parmesan cheese

Preheat oven to 400 degrees. Cut bread into circles about 1 1/2 inches in diameter. Spread on each bread round some mayonnaise. Place a thin slice of onion on this; then spread more mayonnaise on the onion and top with parmesan cheese. Place in oven until cheese is lightly toasted, approximately 10 minutes.

A variation of this is to use chopped onion--it's easier to eat, more difficult to spread.

Doris Callahan

CHESTNUT ROLL-UP

2 cans water chestnuts
1 lb. bacon
1 cup brown sugar
1 cup catsup

Toothpick the bacon around the water chestnuts. Put in a shallow pan. Bake 15 minutes at 350 degrees. Mix brown sugar and catsup. Heat in Corning Wear (large square) for 5 minutes. Then put drained bacon chestnut rolls in the sauce for 15 more minutes, uncovered.

Diane Mees

ALMOND APPETIZER

1/4 cup toasted blanched slivered almonds
1 pkg. (3 oz) cream cheese
1/4 cup finely chopped celery
1 can (2 1/4 oz.) deviled ham
3 to 4 Tbsp. mayonnaise

Chop almonds fine. Combine all ingredients. Serve on crackers or bread as dip. Makes 1 generous cup.

Frances Farrah

very easy — very good!

PARTY SWEETSOUR HOTDOGS

2 lbs. hot dogs cut up in small pieces OR
1 lb smokies sausages
1 cup grape jelly
1 Tbsp. mustard

Heat jelly and mustard until dissolved. Add sausage and keep heated while serving. Pick up sausage with toothpick

Janet Hassler

CORNED BEEF CHEESE BALL

3 8 oz. pkgs. Philadelphia cream cheese
1 bunch green onions
1 Tbsp. worchestershire sauce
1/2 Tbsp. Lawry's seasoning salt
1/2 tsp. garlic powder
2 pkgs. corned beef (thin, nice and red)

Soften cream cheese. Wash onions and chop greens and all, very fine. Set aside 8 slice corned beef, chop remaining pieces and mix all above ingredients together. In center of large piece of saran wrap, place as many slices as needed to place cheese mix (formed into ball) on top, put remaining corned beef on top, making sure none of cheese mixture is visible. Wrap saran wrap tightly around it, using wrap to help shape ball. Wrap in Reynolds wrap - airtight. Refrigerate. Serve with Keebler Pumpernickel round crackers.

Mary Wertz

SWEDISH MEATBALLS

1 lb. ground beef
1/2 lb. ground pork (optional)
1/2 cup minced onion
3/4 cup bread crumbs
1 Tbsp. parsley
1 1/2 tsp. salt
1/8 tsp. pepper
1 tsp. worchestershire sauce
1 egg
1/2 cup milk

Mix all of the above ingredients together and shape into meatballs the size of a walnut. Place on cookie sheet. Bake at 350 degrees for 15 minutes or until brown.

Marie Baer

SAUCE FOR MEATBALLS

1/2 cup catsup
1 cup barbecue sauce
1 cup beer
4 Tbsp. sugar
4 Tbsp. vinegar
4 Tbsp. worchestershire sauce

Put all ingredients in saucepan and simmer for 30 minutes. Add meatballs after sauce has simmered.

Marie Baer

CUTUP HOT DOGS

1/2 cup chili sauce
1/3 cup catsup
1 Tbsp. horseradish
1 1/2 tsp. worchestershire sauce
1 pkg. hot dogs cut up in 1" serving pieces.

Cook together until hot, add cut up hot dogs.
Serve with tooth picks.

Laurice Nardoni

BRAUNSCHWEIGER MOLD

1 lb. braunschweiger
Durkee's dressing
1/2 cup minced onions
Dash of worchestershire sauce
Dash of tabasco sauce
Parsley

Mash braunschweigher. Add sufficient amount of Durkee's dressing for spreading. Mix thoroughly. Add onions, worchestershire sauce and tabasco sauce. Form into a mold and cover completely with fine chopped parsley.

Ann Lutkewitte

CRAB MOLD SPREAD

1 can crab meat, rinsed and drained
1 can cream of mushroom soup
2 3 oz. pkgs. cream cheese
1 Tbsp. unflavored gelatin (1 envelope)
1/4 cup onions, finely chopped
1/4 cup celery, finely chopped
1 cup Hellmans mayonnaise

Dissolve gelatin in 1/4 cup boiling water. Melt soup and cheese over low heat, stirring constantly; add gelatin and remove from heat. Add chopped onions, celery, flaked crab meat and mayonnaise. Mix well. Pour into greased mold (Tupperware jello mold is great) and chill overnight. Serve with crackers.

Elvira Brennell

FAVORITE VEGETABLE DIP

1/2 bottle B-V meat extract
1 pkg. (8 oz.) cream cheese
1 oz. roquefort or bleu cheese
1/2 small onion, grated
1/2 tsp. worchestershire sauce

Combine above ingredients. Fold in 1 cup mayonnaise (not Miracle Whip). Chill and serve with fresh vegetables.

Carol Faust

FRESH FRUIT DIP

8 oz. cream cheese
1 qt. marshmallow cream
1 tsp. grated orange rind
1/4 tsp. ginger

Mix until well blended. Use as a dip with grapes, blue plums, cut up bananas, apple wedges or any fresh fruit.

Bernice Godefroid

RED DIP

1 cup sour cream
1 cup mayonnaise
2 envelopes Bloody Mary mix
1/4 tsp. salt
2 Tbsp. green onions minced

Mix and chill overnight. Dip vegetables or crackers.

Sharon Howard

SHRIMP DIP

1 can Campbell's cream of shrimp soup
1 8 oz. pkg. Philadelphia cream cheese, softened
1 tsp. lemon juice
Pinch of garlic salt
Dash of paprika

Mix all ingredients together but do not overbeat. Chill. Sprinkle with paprika and serve.

Gertrude Hoerr

MEXICAN FONDUE

2 cans (15 oz.) chile without beans
1 lb. Velveeta cheese
Dash worchestershire sauce

Heat and serve with Fritos or French bread cubes.

Very popular recipe

PARTY RYE PIZZA

1 lb. ground beef
1 lb. hot sausage
2 lbs. Velveeta cheese
1/2 tsp. garlic salt
Small party rye bread

Fry meats and drain. Melt cheese and add garlic salt, then combine together in pan. Put on party rye and put in oven at 350 degrees for 15 minutes.

Sue Reilly

CHEESE SPREAD

1 8 oz. pkg. cream cheese softened
1 2 1/2 oz. pkg. corned beef
1 cup stuffed olives chopped
3 or 4 Tbsp. horseradish more or less to taste

Mix all ingredients and spread on favorite crackers.

Laurice Nardoni

APPETIZER

1 lb. mushrooms, fresh
1 lb. mild pork sausage

Clean mushrooms and remove stems. Fill mushrooms with mixture. Bake at 325 degrees for 25 minutes.

Sharon Howard

PIZZA SNACKS

1 lb. pork sausage
1 lb. Velveeta cheese
2 Tbsp. catsup
1 tsp. oregano
Garlic salt
2 loaves party rye bread

Fry pork sausage. Drain off grease. Add cheese and melt at low temperature. Add catsup, oregano and garlic salt. Spread mixture on party rye and bake at 350 degrees for 10 to 15 minutes. Serve hot.

Very popular recipe

TACITOS

1 lb. pork sausage
1 envelope onion gravy mix (1 oz. French's)
3/4 cup water
1 tsp. chili powder
1 pkg. Tortilla chips
2 or 3 oz. Monterey Jack cheese

Cook sausage in large skillet for about 20 minutes, stirring frequently, until brown and crumbly. Pour off excess fat, stir in gravy mix, water, and chili powder. Bring to a boil. Arrange chips in single layer on ungreased cookie sheets. Place a small spoonful on each chip. Cut cheese and place a small thin square on top of each chip. Bake at 400 degrees for 3 or 4 minutes or until cheese melts.

Jane Carter

BRAUNSCHWEIGER SNOWBALL ROLL

1 8 oz. pkg. cream cheese
Mayonnaise to spread cheese
1 lb. braunschweiger
2 tsp. horseradish
1/2 cup chili sauce
1/4 to 1/2 cup nuts

Mash cream cheese (room temperature) and mix with enough mayonnaise to spread easily. Blend together braunschweiger, horseradish and chili sauce. Mold meat mixture into ball and spread cream cheese over for icing and roll in nuts.

Very popular recipe

TUNA DIP

1 can (6 1/2 oz.) tuna
1 large jar Cheese Whiz
1/4 cup butter
1 can diced chilies, mild or hot

Melt all ingredients in doubleboiler and transfer to a fondue pot. Serve with pieces of French bread.

Sharon Howard

CURRY DIP

1 cup real mayonnaise
1/2 cup sour cream
2 Tbsp. green onion slices
1 tsp. curry powder

Combine ingredients. Mix well. Serve with chips of fresh vegetables. Makes 1 1/2 cups.

Sharon Howard

CURRY DIP

1 cup mayonnaise
1 tsp. horseradish
1 tsp. minced onion
1 tsp. tarragon vinegar
1 tsp. curry powder
1 tsp. garlic or garlic salt

Mix well and let stand serveral hours. Serve with fresh vegetables - cauliflower, broccoli, carrots, celery, cucmbers.

Mrs. Donald Shea

CHEESE DIP

1 cup shredded cheddar cheese
2 bunches green onions diced (without stems)
1 cup Baco Bits
1 cup Miracle Whip

Mix together and serve on crackers.

Mary Ronshausen

VEGETABLE AND SPINACH DIP

1 cup sour cream
1 cup Hellman's mayonnaise
1 can water chestnuts, drain and chopped
1 small chopped onion
1 pkg. chopped spinach (defrost, drain and squeeze dry)
1 pkg. dry vegetable soup (Knorr's green and yellow box)

Mix ingredients well, the night before serving if desired. Serve with Doritos and Fritos. Makes a thick 3 cup dip.

Marie Berberich

VEGETABLE DIP

8 oz. pkg. cream cheese
1/3 cup tomato juice
Good Seasons Italian Mix (Use 1/2 pkg.)

Mix together and refrigerate. Serve with raw vegetables.

Dee Kettelkamp

VEGETABLE DIP

1 cup Miracle Whip
1 tsp. garlic salt
1 tsp. curry powder
1 tsp. tarragon vinegar
1 tsp. horseradish
1 tsp. grated onion

Mix together and serve with assorted vegetables.

Mary Wertz

Easy & quick Best Ever

SPINACH DIP

1 pkg. frozen chopped spinach. Thaw and squeeze dry.
1 cup sour cream
1 pkg. Hidden Valley Ranch Dressing - "Original"
1 cup real mayonnaise

Mix. Let stand for a few hours to blend flavor. Serve with large Fritos.

Agatha Toenjes

WHOLE MUSHROOM DIP

1 small bottle mild barbecue sauce
5 cans button mushrooms
1 tsp. worchestershire sauce
2 Tbsp. mayonnaise

Marinate at least 2 hours.

Helen Christian

SHRIMP DIP

1 green onion
1 small can shrimp
1 rib celery
1 cup Hellman's mayonnaise

Dice fine; green onion, celery, and drained shrimp. Combine with mayonnaise. Chill well before serving.

Virginia Gruendler

CLAM DIP

1 8 oz. pkg. Philadelphia cream cheese
1 16 oz. ctn. sour cream
1 or 2 cans minced clams, drained

Blend well together. Refrigerate.

Rosemary Grana

Try dip with vegetable bits and stripes

DILL DIP SERVED IN BREAD BOWL

1 large round unsliced loaf rye bread
1 2/3 cup sour cream
1 1/3 cup mayonnaise
2 Tbsp. finely chopped parsley
2 tsp. dry dill weed
2 tsp. Beau Monde

Combine sour cream, mayonnaise, parsley, dill weed, and Beau Monde, refrigerate overnight to allow flavors to mingle.
With a serrated knife, cut a circle from center of bread, keeping sides intact. Trim inside of bread to form bowl. Set bowl aside and cut remaining bread (the part removed from center into large bite-size pieces).
Fill hollow bread bowl with dip mixture. Place bread bowl on serving plate larger than loaf of bread. Surround loaf of bread with cut bread pieces.

Very popular recipe

APRICOT SLUSH

1 48 oz. can apricot juice
1 6 oz. can lemonade
1 6 oz. can apricot brandy

Mix and freeze. Serve frozen.

Dianne Mees

BOURBON PUNCH

2 quart cans of cranberry juice
2 6 oz. cans of lemonade
1 can (6 oz) whiskey

Mix above. Add 1 can of water if no ice cubes are added.

Janet Hassler

WHISKY SOUR PUNCH

30 oz. frozen lemonade
12 oz. frozen orange juice
18-20 oz. liquor

Put in 1 gal. container, fill with water.

Ina Mae Braun

TOM & JERRY

3 eggs
1/4 tsp. allspice
1 pinch baking soda
1 1/2 lb. powdered sugar
1 1/2 oz. rum
Bourbon
Hot Water

Separate eggs and beat both yolks and whites well. Mix them together and add sugar, allspice, rum and baking soda. Put 1 Tbsp. of this mixture in an 8 oz. cup, add 1 shot of bourbon and fill with hot water.

Great during the Holiday Season.

Ina Mae Braun

STRAWBERRY DAIQUIRI

1 10 oz. pkg. frozen straw-
berries
1 small can pink lemonade,
frozen
1 can simple syrup
1 small can light rum
(use empty lemonade can)
1 to 1 1/2 cups water

SIMPLE SYRUP:
1 cup water
1 cup sugar

To make simple syrup heat water and sugar together until boiling. Then mix all ingredients together in a blender. Freeze. Serve frozen.

Diane Mees

INSTANT SWISS COFFEE

Thoroughly mix together:
1/2 cup instant coffee
1/2 cup sugar
1 cup nonfat dry milk
powder
2 Tbsp. unsweetened cocoa
1/8 tsp. baking soda

Store in airtight container. For each serving, mix 2 rounded teaspoonfuls of this mix into each 6 to 8 ounce cup of hot water.

Carol Winkler

WINE PUNCH

1 bottle pink Catawba wine
2 6 oz. cans frozen
lemonade
2 24 oz. bottles lemon-
lime soda
Slices of lemon, lime, and
oranges

Mix wine, lemonade and soda. Add slices of lemon, lime and oranges to float on top of punch.

Janet Hassler

PUNCH FOR YOUNG AND OLD

2 46 oz. Hi C orange
juice
1 46 oz. Hawaiian Punch
1 28 oz. Vess white soda
or 7 up

Mix together for teenagers. Add booze for the Senior set.

Ina Mae Braun

O.L.S. PUNCH

6 cans 46 oz. pineapple juice
4 cans 46 oz. water
9 cans 6 oz. frozen orange juice
27 cans 6 oz. water
3 bottles 12 oz. lemon juice
6 bottles 28 oz. gingerale
3 qts. orange sherbert
3 qts. pineapple sherbert

Chill ingredients. Mix and pour over sherberts in punch bowls. 200 servings.

Dorie Callahan

BREAKFAST ON THE RUN

1 cup milk
1 egg
1 or 2 heaping Tbsp. frozen orange juice concentrate or juice of your choice
2 Tbsp. wheat germ (optional)
A little sugar or honey (optional)

Mix all ingredients in blender or beat thoroughly with electic mixer or rotary beater. Pour into tall glass. Yield: one serving.

Gertrude Hoerr

DIABETIC PUNCH

1 46 oz. can pineapple juice (unsweetened)
2 16 oz. bottles Fresca

Mix in large punch bowl. Add ice cubes or ice ring.

Janet Hassler

KOOL AID PUNCH

1 pkg. Kool Aid
2 24 oz. bottles Lemon Lime soda

Add sugar to Kool Aid but no water. Add soda. Place slice of fruit on top of liquid. (orange, lemon, lime or strawberries.)

Janet Hassler

great after ice skating, sleigh riding, etc.

WASSIL

1 48 oz. can pineapple juice
1 48 oz. can apple juice
1 1/2 cups rum
1 tsp. cloves
1 tsp. nutmeg
1 tsp. cinnamon

Simmer 5 minutes covered then 5 minutes uncovered.

Ina Mae Braun

TANGY TEA

2 1/2 cups sugar
1 cup plain instant tea
1 cup instant dry lemonade
1 1/2 cups Tang
1 tsp. ground cloves
2 tsp. cinnamon

Mix all together and store in tight container.
Use 2 teaspoons per cup of hot water.

Mrs. George Peach

STRAWBERRY DAIQUIRI

6 oz. can limeade
10 oz. frozen strawberries
3 oz. rum
Pinch powdered sugar

Blend all ingredients in blender. Slowly add crushed ice to fill container (5 cups.)

Ina Mae Braun

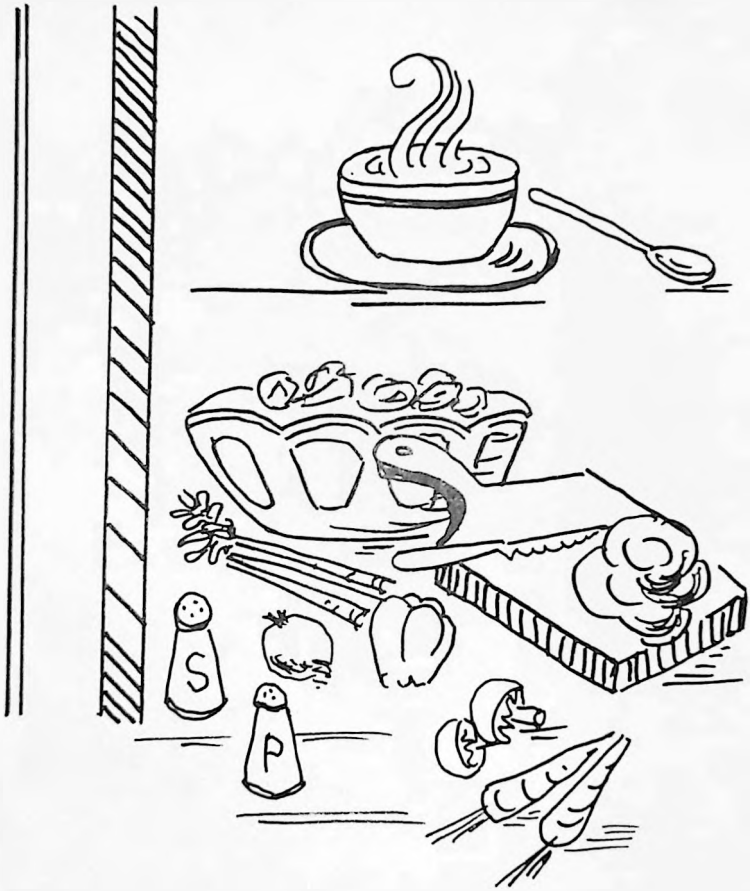
EGGNOG

6 eggs
2 pints whipping cream
2 cups sugar
1 cup whiskey

Mix whiskey and sugar together and let stand 24 hours or overnight. Separate eggs. Beat yolk until thick. Add whiskey mixture to it slowly. Whip cream, add egg yolk mixture to whipped cream. Beat egg whites and fold into whipped cream mixture. Sprinkle cups of eggnog with nutmeg.

Janet Kimack

SOUPS and SALADS



GRANDPA DALEY'S LUCKY 13 VEGETABLE SOUP

Soup bones and soup rounds off beef shanks or other beef soup meat

3 cups fresh green beans sliced
1 cup chopped onion
1 cup diced carrots
1 cup diced celery
1 med. green pepper diced
1/2 cup okra sliced
2 cups chopped cabbage
1 Tbsp. barley
1 8 oz. can peas, drained
1 8 oz. can whole kernel corn, drained
2 large cans tomatoes
2 cups diced turnips
2 cups diced potatoes

Fill a large soup kettle with water and put the soup bones into it and cook a while. Add soup meat and continue cooking about an hour until a good stock is obtained. Add the vegetables except cabbage and potatoes (add these two the last hour of cooking). Bring to a boil, turn down to a simmer and simmer about 2 hours until vegetables are done. Makes a large amount-10 to 12 quarts.

Al Daley

HAMBURGER SOUP

1 lb. ground beef (chuck)
6 cups water
1 16 oz. tomatoes cut up-undrained
1 cup onions, chopped
1 cup carrots, sliced
1 cup celery, chopped
1/3 cup pearl barley
1/4 cup catsup
1 Tbsp. instant bouillon (beef)
2 tsp. seasoned salt
1 tsp. dried basil, crushed
1 bay leaf
salt & pepper to taste

In large sauce pan or Dutch oven brown ground beef, stirring to break up large pieces, drain off excess fat. Add water, undrained tomatoes, onions, carrots, celery, barley, catsup, bouillon, salt, basil and bay leaf. Bring to boil, then reduce heat and simmer, covered for 1 hour. Season to taste with salt and pepper. Remove bay leaf. Makes about 10 cups of soup.

Frances Becker

GRANDPA DALEY'S NAVY BEAN SOUP AND HAM HOCKS

Smoked ham hocks
1 to 2 lbs. Great Northern navy beans
1/2 tsp. celery salt
Couple sprinkles of salt

Cover beans in a large pot with water. Bring to a boil. Then turn to low heat and simmer for 1 hour. Add hocks. Cook until beans are tender. Mash some of the beans (couple of tablespoons) add to soup for thickening.

Soaking the beans ahead of time is optional. Great Northern beans do not require it. Regular navy beans may. If these are used, soak overnight.

Al Daley

SPINSTERS CREAM OF ONION SOUP (SERVES ONE)

1 thin sliced med. onion
1 to 2 Tbsp. butter
1 Tbsp. flour
1 1/4 cup milk
1/4 tsp. salt.
Dash of pepper
1 slice toast, trim crust
1 slice swiss or cheddar or grated parmesan cheese

Use a small covered skillet or pot. Cook onion in butter till tender, stir in flour, milk, salt and pepper. Heat through. Pour soup in bowl, float toast atop and cover with cheese.

Candy Cain

BURGERSHIRE SOUP

Hullinger

1 1/2 lbs. ground chuck
2 1/2 cups beef stock (bouillion)
2 cups chopped onion
1 cup diced carrots
1 cup diced celery
1 cup canned tomatoes
2 tsp. salt
1 tsp. sugar
1/2 tsp. pepper
2 Tbsp. flour
1 1/2 tsp. Lea & Perrin's worchestershire sauce
5 Tbsp. barley

Brown beef, add stock, vegetables, spices, barley. Cover and simmer until tender (about 2 hours). Mix flour with 2 Tbsp. water, add to soup. Add Lea & Perrin's worchestershire sauce. Makes about 2 quarts.

Laurice Nardoni

HEARTY FISH CHOWDER

2 small potatoes, peeled and diced
1 medium onion, diced
1/3 cup nonfat dry milk powder
1 Tbsp. butter
2 Tbsp. flour
1/2 tsp. salt
Dash of pepper
1 16 oz. pkg. frozen fish fillets partially thawed and cut into 1 inch pieces.

About 25 minutes before serving: in 2 qt. saucepan over medium high heat, heat 3/4 cup water, potato and onion to boiling. Reduce heat to low; cover and cook until vegetables are just tender. In 1 cup measure, mix milk powder, flour, salt, pepper and 1/2 cup water until smooth; stir into vegetable mixture. Increase heat to medium and cook, stirring constantly, until mixture is thickened. Add fish and butter; cover and cook 10 minutes more. Makes 4 cups.

Jean Ade

CROCKPOT CLAM CHOWDER

3 cans Campbells potato soup
2 cans Doxee clam chowder
1 can Doxee minced clams
1 med. onion chopped fine
2 Tbsp. butter
1 quart half and half

Saute onions in butter and add the minced clams. Saute until onions are clear (do not brown). Put potato soup and clam chowder into crockpot. Add onions and clams and then half and half. Stir constantly to mix well. Turn crockpot to low and simmer for 5 hours. Stir constantly.

Hazel Feldt

CLAM CHOWDER

2 (10 1/2 oz.) cans New England clam chowder
2 (10 1/2 oz.) cans cream of potato soup
1 (10 1/2 oz.) can cream of celery soup
1 can Milnot
1 soup can water
1 stick butter

Mix all ingredients together and put in a crock pot on low heat, until flavor is well blended.

Dolly Ahlemeyer

MIDWEST CHOWDER

2 cups diced potatoes
1/2 cup sliced carrots
1/2 cup sliced celery
1/4 cup chopped onion
1 1/2 tsp. salt
1/4 tsp. pepper
2 cups boiling water
1/4 cup margarine
1/4 cup flour
2 cups milk
1 10 oz. stick sharp natural cheddar cheese
2 cups (1 can) cream style corn

Combine potatoes, carrots, celery, onion, salt and pepper; add water. Cover and simmer 10 minutes. Do not drain. Make a cream sauce with flour and margarine and milk. Add shredded cheese, stir until melted. Add corn and undrained vegetables. Heat, do not boil. Makes 6-8 servings.

Rosemary Grana

FAMOUS BARR'S FRENCH ONION SOUP

1 1/4 lbs. of peeled onions
3 oz. butter or margarine
1 tsp. freshly ground pepper
1 Tbsp. paprika
1 bay leaf
1/2 cup flour (all purpose)
1 1/2 qts. canned beef bouillon
1 cup white wine (optional)
1 1/2 tsp. salt

Slice onions 1/8" thick. Melt butter, place onions in it, saute slowly for 1 1/2 hours in a large soup pot. Add all other ingredients except bouillon. Saute over low heat 10 minutes more. Add bouillon and simmer for 2 hours. Adjust color to a rich brown with caramel coloring or Kitchen Bouquet. Season with salt to taste. Put in refrigerator overnight. This recipe yields 2 qts. finished soup.

Proper serving: Heat soup. Fill fireproof casserole or individual fireproof bowls with 8 oz. of soup. Top with 1/2" slices of Famous Barr French bread and top with 1 1/2 oz. imported Swiss cheese, place under broiler until brown, approx. 5 minutes at 550°

Jan G. Verdonkschot, C.E.C.
Executive Chef
Famous Barr

MIDWEST CHOWDER

2 cups diced potatoes
1/2 cup sliced carrots
1/2 cup sliced celery
1/4 cup chopped onion
1 1/2 tsp. salt
1/4 tsp. pepper
2 cups boiling water
1/4 cup margarine
1/4 cup flour
2 cups milk
1 10 oz. stick sharp natural cheddar cheese
2 cups (1 can) cream style corn

Combine potatoes, carrots, celery, onion, salt and pepper; add water. Cover and simmer 10 minutes. Do not drain. Make a cream sauce with flour and margarine and milk. Add shredded cheese, stir until melted. Add corn and undrained vegetables. Heat, do not boil. Makes 6-8 servings.

Rosemary Grana

FAMOUS BARR'S FRENCH ONION SOUP

1 1/4 lbs. of peeled onions
3 oz. butter or margarine
1 tsp. freshly ground pepper
1 Tbsp. paprika
1 bay leaf
1/2 cup flour (all purpose)
1 1/2 qts. canned beef bouillon
1 cup white wine (optional)
1 1/2 tsp. salt

Slice onions 1/8" thick. Melt butter, place onions in it, saute slowly for 1 1/2 hours in a large soup pot. Add all other ingredients except bouillon. Saute over low heat 10 minutes more. Add bouillon and simmer for 2 hours. Adjust color to a rich brown with caramel coloring or Kitchen Bouquet. Season with salt to taste. Put in refrigerator overnight. This recipe yields 2 qts. finished soup.

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Jan G. Verdonkschot, C.E.C.
Executive Chef
Famous Barr

MURIEL HUMPHREY'S BEEF SOUP RECIPE

1 1/2 lbs. stew beef or chuck and soup bone
1 tsp. salt
1/2 tsp. pepper
2 bay leaves
4 - 5 med. carrots, sliced
1/2 cup chopped onion
1 cup chopped celery
1 cup chopped cabbage
1 No. 2 can Italian style tomatoes
1 Tbsp. worchestershire sauce
1 beef bouillon cube
Pinch of oregano or your preferred spice

Cover meat with cold water in heavy three quart kettle. Add salt, pepper and bay leaves. Bring to bubbly stage while preparing vegetables. Turn heat low and add celery, onion, carrots and cabbage. Simmer at least 2 1/2 hours or until meat is very tender. Remove bone and bay leaves.

Cut meat into bite size pieces. Add tomatoes, worchestershire sauce and bouillon cube.

Simmer for 1/2 hour longer and serve. It is low in calories, but high in food value.

Agnes Kahn

POTATO AND CHEESE SOUP

9 cups water
4 beef bouillon cubes
2 large onions sliced
4 large potatoes
2 cups sliced celery
8 mushrooms, sliced
1/3 cup margarine
1/3 cup flour
Salt & pepper to taste
Shredded cheese (brick, mozzarella, etc.)

Peel and dice potatoes. In a large kettle, dissolve bouillon cubes in water. Add onions, potatoes, celery & mushrooms. Cover and simmer until potatoes are tender. (30 Min.) Meanwhile, melt butter in a small skillet and stir in flour. Stir constantly over medium heat until mixture becomes golden brown. Add to simmering soup, stir until soup bubbles and thickens. Season to taste. Serve piping hot and sprinkle cheese on each serving.

Carol Winkler

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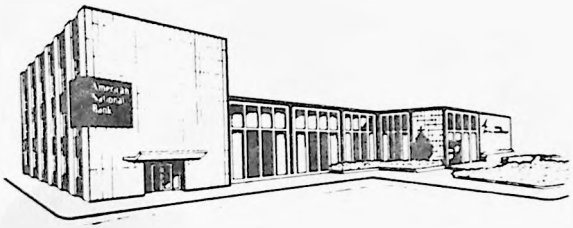

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CAROUSEL SALAD BOWL

2 Tbsp. oil
1 Tbsp. minced onion
1/4 Tbsp. pepper
1/2 cup mayonnaise
1 cup diced cooked ham
2 cups cooked Creamettes
2 Tbsp. vinegar
1/2 tsp. salt
1 cup diced cheddar cheese
1 17 oz. small peas, drained
1 cup diced celery

Cook Creamettes according to directions. Drain. Do not chill. While still hot, drizzle with oil and vinegar. Add onion, seasoning and cheese. Toss well. Gently mix in remaining ingredients. Chill thoroughly. Serve on salad greens.

Kate Shoults

FIRE AND ICE TOMATOES

6 large tomatoes
1 large green pepper
1 onion (medium)

Sauce:
3/4 cup vinegar
1/4 cup cold water
1 1/2 tsp. mustard seed
1/2 tsp. salt
4 1/2 tsp. sugar
1/8 tsp. red pepper
1/8 tsp. black pepper

Skin and quarter tomatoes. Slice green pepper into strips. Slice onion into thin rings. Place sauce mixture in pan and bring to boil. Boil one minute and pour over vegetables. Cool. Refrigerate. Just mix and serve. Salad will keep in refrigerator several days.

Jean Ade

GOLDEN SALAD

2 med. carrots, grated
2 cups drained crushed pineapple
1/2 cup shredded coconut
1 cup bite size marshmallows
1/2 cup raisins

Blend ingredients with 1/2 cup mayonnaise diluted with 2 Tbsp. pineapple juice. Serves 6.

Catherine Burke

COPPER PENNY SALAD (MARINATED CARROTS)

5 cups sliced cooked carrots
1 medium green pepper, sliced
2 medium onions, sliced in rings
1 can tomato soup
1 tsp. salt
1/4 cup salad oil
1 tsp. prepared mustard
1 cup sugar
1 tsp. worchestershire sauce
3/4 cup vinegar

Prepare carrots, green pepper, onions and set aside. Combine soup, salt, oil, prepared mustard, sugar, worchestershire sauce and vinegar. Pour dressing over carrots, green pepper and onion and let stand over night.

Keeps well several days in refrigerator.

Very popular recipe

MICHAEL'S PRIDE SALAD (man pleaser--a meal in itself)

1 head lettuce
2 medium tomatoes
1/4 lb. piece cheese
1/4 lb. piece hard salami
3 green onions
1/2 large green pepper
6 radishes
1 can medium size shrimp
6 hard boiled eggs
Black pitted olives

Chop lettuce, dice cheese and salami, cube tomatoes, finely chop onions, pepper, slice radishes, add shrimp, toss toether. Garnish with chopped olives and hard boiled eggs (sliced or quartered as desired). Add dressing of your choice.

For best man pleasing results use vinegar and oil dressing with garlic seasoning.

(ham can be substituted for salami.)

Jackie Mantia

FREEZER COLE SLAW

1 medium head cabbage, shredded
1 carrot grated
1 small green pepper, grated
1 tsp. salt
1 cup vinegar
1 cup sugar
1/4 cup water
1 tsp. celery seed
1 tsp. whole mustard seed

Sprinkle shredded cabbage with 1 tsp. salt. Let stand 1 hour. Squeeze out excess moisture. Add carrots and green peppers. Boil vinegar, sugar, water, celery seed and mustard seed. Cool to lukewarm, pour over slaw mixture, stir and put into containers and freeze. (May be refrozen)

Jane Carter

KRAUT SLAW

keeps for a week!

1 qt. jar sauerkraut
1/4 cup oil
1/4 cup vinegar
1 1/4 cups sugar
1/4 cup green pepper, diced
1/4 cup celery, diced
1/4 cup onion, diced

Rinse sauerkraut in colander for 15 minutes. While kraut is rinsing, mix in bowl the oil, sugar and vinegar. Keep stirring. Dice green pepper, celery and onion. Mix all with drained kraut. It is better the longer it sits.

Very popular recipe

PEPPED-UP POTATO SALAD

1 1/2 tsp. mustard seed
1 tsp. celery seed
3 Tbsp. vinegar
1 1/2 tsp. salt
1/2 cup chopped green onions
5 cups diced potatoes
3/4 cup mayonnaise
2 hard cooked eggs, chopped

Soak mustard and celery seeds in vinegar several hours or overnight, combine seed mixture with salt and green onions. Add potatoes and mix lightly, add mayonnaise and eggs, toss to mix. Chill thoroughly.

Carol Faust

GREEN BEAN AND PEA MARINADE

1/2 cup oil
1/2 cup sugar
1/2 vinegar
1/2 tsp. paprika
1 tsp. salt
1 can (16 oz.) small type peas
1 can (16 oz.) French cut green beans
1 small can (4 oz.) pimientos
1/2 green pepper, chopped
2 ribs celery, chopped

Drain peas and green beans. Mix with rest of ingredients. Marinate overnight. This will keep a week in the refrigerator.

Ola S. Kadanec

OVERNIGHT SALAD

Place in large bowl in order:

1 head lettuce, chopped fine
1 head cauliflower, broken up
2 cup mayonnaise
1 medium onion, chopped
1 lb. bacon, fried and crumbled
1/3 cup grated parmesan cheese
1 - 2 Tbsp. sugar (optional)

Cover tightly and store overnight (or several hours). Toss just before serving.

Linda Carter

LUNCHEON SALAD

2 cups cooked macaroni
3 cans (6 1/2 oz.) cans tuna (drained) or chunk chicken
1/2 cup cut up celery
1/4 cup minced green pepper
1/4 cup pickle relish
3/4 to 1 cup mayonnaise
1/4 cup lemon juice

Cook macaroni, drain, rinse with cold water. Mix well all ingredients except mayonnaise and lemon juice. Combine mayonnaise and lemon juice and blend into mixture.

Adele Schlittler

HOT ENDIVE SALAD

1 head of endive or
4 cups lettuce
2 hard boiled eggs

DRESSING

2 eggs
Pinch of salt
4 Tbsp. sugar
3 Tbsp. flour
1/2 cup vinegar
2 1/2 cups water
1/2 lb. bacon, chopped in small bits

Wash endive or lettuce and chop in bits. Chop bacon and fry until crisp.

Mix eggs, sugar, salt and flour to a batter, add vinegar and water until well blended. Add to bacon and drippings, cook sauce until thickened. Pour hot mixture over endive and mix together lightly. Garnish with sliced hard boiled eggs. Serves 8.

This dressing is also good for potato salad.

June Fels

POLISH COLE SLAW

1 medium head cabbage, shredded
1 medium white onion, thinly sliced
1 small green pepper, finely diced
1 small carrot, finely diced
1 cup white vinegar
3/4 cup salad oil
1 tsp. salt
1/2 tsp. garlic salt
1 tsp. dry mustard
1 tsp. celery seed
1/2 cup sugar

Place vegetables in bowl or container in layers. Over each layer sprinkle part of 1/2 cup sugar so that you use it all up. Now combine the remaining ingredients and bring to boil. While still hot, pour this mixture over the vegetables.

Cover, and 1 hour later mix lightly. Set aside for 2 to 3 hours. Then mix and serve.

Sue Reilly

HOT POTATO SALAD

5 lbs. cooked, diced potatoes
1 lb. soft American cheese, diced
Salt and pepper to taste
1 cup mayonnaise
1/2 cup chopped onions

Put all ingredients together--toss--place in large, greased baking dish. Top with 1/4 lb. (5 slices) uncooked diced bacon and 1/4 cup chopped ripe olives. Bake uncovered 325 degrees for 1 hour.

Mrs. George Peach

BROCCOLI, CAULIFLOWER SALAD

1 small head of cauliflower
1 bunch broccoli (broken into small flowerettes)
1 onion chopped
1 tsp. salt
2 cups Miracle Whip
2 Tbsp. sugar
2 Tbsp. red wine vinegar

Clean and break cauliflower and broccoli into small pieces or flowerettes, add chopped onion. Combine all other ingredients and pour over vegetables. Can be made night before or early in the morning - flavor increases.

Dolly Ahlemeyer

FAVORITE CARROT SALAD

1 1/2 cups grated carrots
1 cup raisins
1/2 cup finely sliced celery
1/2 cup chopped nuts
1/3 cup mayonnaise
1/4 tsp. salt

Combine carrots, raisins, celery and nuts. Blend mayonnaise and salt, mix lightly with carrot mixture. Chill. Makes 6-8 servings.

Jean Kammler

MARINATED BROCCOLI

1 1/2 cup oil
1/2 cup wine vinegar
1 tsp. garlic powder
1 tsp. sugar
1 tsp. salt
1 tsp. pepper
1 tsp. Accent
3 cloves garlic, crushed

Combine all eight ingredients in bottle. Shake well. Pour over broccoli which has been cleaned and the stems peeled. Let stand overnight in refrigerator. Turn often.

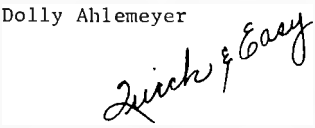
Kate Shoults

WEST COAST ONIONS

2 cups thinly sliced onions (white)
1/2 cup water
white vinegar
1 Tbsp. sugar
1/4 cup Miracle Whip
1 1/2 tsp. celery seed

Place onions in a shallow dish and pour water over them. Then pour enough white vinegar to cover onions. Sprinkle 1 tablespoon sugar over onions. Cover and chill in refrigerator 3 to 4 hours. Drain off liquid and mix 1/4 cup Miracle Whip and celery seed and salt to taste. Mix into onions.

Dolly Ahlemeyer



MARINATED SALAD

1 large golden delicious apple, cored and diced
2 Tbsp. minced parsley
Shredded lettuce
1 jar (17 1/4 oz.) chilled, drained, marinated mixed bean salad

Combine in medium bowl the apple, bean salad and parsley. Spoon onto individual salad plates lined with shredded lettuce. Makes about 4 servings.

Jean Kammler

SPINACH SALAD

Toss together or layer:
1 to 1 1/2 lb. fresh spinach
1 can water chestnuts, drain, cut in slices
1 can bean sprouts, drain
1 large red onion, cut in thin sliced rings

DRESSING: Mix well in blender or shaker
Add just before serving:
1 cup salad oil (Crisco)
1/2 cup dark vinegar
3/4 cup sugar
2 tsp. (or less) salt
1/2 cup catsup

GARNISH: Add after dressing and toss lightly
3 hard boiled eggs - sliced
1/4 lb. bacon (4 or 5 slices) cut up, fried, drained.

Rosemary Shea

TACO SALAD

1 lb. ground meat
1 red onion, sliced
1 head iceberg lettuce bite size pieces
4 tomatoes, bite size pcs.
4 oz. grated cheddar cheese
1 small bag Doritos, crushed
1 avacado (optional) bite size pieces
1 tsp. salt
1 can (15 oz.) red kidney beans, drained
8 oz. Wishbone Italian salad dressing
Taco sauce

Brown meat, then toss remaining ingredients, except Taco sauce together. Pour small amount of Taco sauce over individual servings. Great with barbecued pork chops.

Rosemary Hollander

CHEF'S SALT

1 cup salt
1 tsp. black pepper, freshly ground
1/4 tsp. celery salt
1 Tbsp. paprika
1/4 tsp. white pepper

Mix well and keep in jar. Use instead of salt.

Kate Shoults

SWEET SOUR SLAW

1 large head cabbage, shredded
1 large onion, chopped
1 large green pepper, chopped
1 cup sugar sprinkled over above

Boil together and pour over above:

1 Tbsp. sugar
1 Tbsp. salt
1 tsp. celery seed
1 cup cider vinegar
3/4 cup salad oil

Let stand 4 hours or overnight before serving. Keeps about 6 weeks in refrigerator.

Very popular recipe

24 HOUR LAYER SALAD

1 head iceberg lettuce
1/2 green pepper
1/2 red pepper
1/2 cup celery
1/2 sweet red Spanish onion
1 pkg. frozen peas
8 slices of crisp fried bacon
1 1/2 cups Miracle Whip
2 Tbsp. sugar
4 oz. grated cheddar cheese

Line a large bowl with bite size pieces of crisp iceberg lettuce. Sprinkle with chopped green and red pepper (if red pepper is not available, use other half green pepper). Add a layer of chopped celery, then a layer of chopped red onion and a layer of uncooked frozen peas. Combine the sugar and Miracle Whip, spread over these ingredients. Sprinkle top with grated cheese. Top the salad with crumbled bacon. Refrigerate overnight. Mix before serving.

Dolly Ahlemeyer

THREE BEAN SALAD

1 can (1 lb.) cut green beans drained
1 can (1 lb.) wax beans drained
1 can (1 lb.) red kidney beans drained
1 cup minced celery
1 cup minced sweet green pepper
1 cup minced yellow onion
1/2 cup sweet pickle relish, optional
1/2 cup sugar
2/3 cup vinegar
1/3 cup salad oil
1 tsp. salt
1/4 tsp. pepper

Mix all ingredients, cover and chill several hours before serving. Serves 6 to 8.

Candy Cain

TOSSED VEGETABLE SALAD

1 16 oz. can small peas
1 16 oz. can sliced carrots
1 16 oz. can white corn
Drain all the above
1/4 cup chopped onions
1/2 green pepper
1 2 oz. jar pimento
1/2 cup cider vinegar
2 Tbsp. wine vinegar
1/2 cup salad oil
1/2 cup sugar
1/4 tsp. selery seed
1 tsp. salad seasoning (usually found near spices)

Mix vinegar, sugar, celery seed, salad seasoning until dissolved. Pour over ingredients. Refrigerate overnight.

Helen Christian

TANGY COLESLAW

3 cups shredded cabbage
1 cup grated carrots
1/2 cup raisins
2 to 3 Tbsp. sugar
3 Tbsp. vinegar
2 Tbsp. salad oil
1 tsp. salt
Dash of pepper
Crumbled cheddar cheese

Toss together cabbage, carrots and raisins. Mix together sugar, vinegar, oil, salt and pepper; stir till sugar dissolves. Toss dressing into slaw. Top with crumbled cheese.

Candy Cain

VARIETY SALAD

1/2 head lettuce, shredded
1/4 head red cabbage (or ordinary cabbage) shredded
1 medium carrot, shredded
1 stick celery, cut fine
1 green pepper, cut fine
1/4 onion, cut fine
1 apple, cut fine
1 hard cooked egg, chopped fine

Mix above ingredients well. Add 1/2 tsp. salt and dash of pepper. Mix well with your favorite salad dressing to taste. Mix again with 1 tsp. vinegar and small amount of sugar. Serves 10 to 12.

Mrs. Eugene LaForest

LETTUCE AND SPINACH SALAD

1 head iceberg lettuce
1 pkg. fresh spinach
1 bunch green onions
4 hard boiled eggs, diced
1 lb. bacon, fried and crumbled
1 pkg. frozen peas, just thawed.

Combine all above ingredients and chill. When ready to serve, add this dressing:

2 cups mayonnaise
1 envelope Hidden Valley Ranch original dressing.
1 cup sour cream

Bernice Godefroid

WILTED LETTUCE

1 head lettuce
1 small onion - diced
5 - 6 slices of bacon diced
1/4 cup bacon grease
1/4 cup vinegar
1/2 cup sugar
1/4 tsp. salt
1/4 tsp. pepper
1/4 cup water

Cook onion and bacon. Reserve 1/4 cup grease. Add vinegar, sugar, salt, pepper and water to onion and bacon. Mix all ingredients well and pour over lettuce which has been torn into small pieces. Serve at once. Serves 6.

Jean Ade

A RECIPE FOR HAPPINESS

Take 2 heaping cups of patience
1 Heartful of love
2 Handsful of generosity
1 Headful of understanding
Sprinkle generously with kindness.

Add plenty of faith and mix well. Spread over a period of a lifetime and serve to everybody you meet.

Mrs. Joseph Pavlik

RAW CRANBERRY APPLE SALAD

1 pkg. strawberry Jello
1 1/2 cup hot water
1 cup chopped cranberries
1 cup sugar
1 cup diced, pared, tart apple
1 cup diced celery
mayonnaise
nuts (optional)

Dissolve gelatin in hot water. Combine cranberries and sugar and stir into the hot gelatin mixture. When cool add apple and celery and nuts. Pour into a large mold or individual molds and chill. Serve with mayonnaise, if desired.

Gertrude Hoerr

STRAWBERRY BANANA SALAD

1 3 oz. pkg. strawberry Jello
1/2 tsp. salt
1 tsp. lemon juice
1/2 cup celery
1/2 cup chopped nuts
1 diced banana

Dissolve Jello in boiling water, add lemon juice and salt. Add cold water or for a quick jell use ice cubes. When Jello begins to set, add other ingredients which have been mixed together. Serve on lettuce.

Sue Kraft

CRANBERRY-PEACH-SOUR CREAM MOLD

1/2 cup water
1/2 cup syrup from peaches
1 pkg. lemon Jello
1 1/2 cups water
1 pkg. raspberry Jello
1 cup commercial sour cream
1 1/2 cups canned cling peach slices
1/2 cup cranberry sauce (canned jellied type)

Peach layer: Heat 1/2 cup water and syrup together. Dissolve lemon Jello in the hot liquid and cool to room temperature. Arrange row of well drained peach slices in bottom of 8 1/2 inch ring mold. Spoon in gelatin to cover peaches and chill till firm. Blend sour cream into remaining gelatin and chill until thickened. Fold remaining peaches into gelatin and spoon carefully over chilled layer. Chill until firm.

Cranberry layer: Heat cranberry sauce with water and dissolve gelatin in it. (raspberry Jello) Cool until slightly thickened. Turn carefully into mold over peach layer.
Chill for 4 hours or longer. It is better to make it the day before using if possible.

Eleanor Daley

SUPREME 24 HOUR SALAD

2 eggs, beaten
4 Tbsp. vinegar
4 Tbsp. sugar
2 Tbsp. butter
2 cups white seedless cherries, drained
2 cups pineapple, small pieces
2 oranges, slices cut up
2 cups, marshmallows, cut up
1 cup cream, whipped

Put eggs in double boiler, add vinegar and sugar. Stir constantly till thick and smooth. Add butter and cool. Fold in fruit mixture and whipped cream, and cool in refrigerator 24 hours. Serves 10.

Wanda Bond

FROZEN CHEESE SALAD

1 8 oz. pkg. Philadelphia cream cheese
18 maraschino cherries
12 large cut-up or 120 miniature marshmallows
1 8 1/2 oz. can crushed pineapple
1/2 pt. whipping cream

Mash cheese with fork and add the pineapple and cherries. Do not drain fruit. Add marshmallows. Whip the cream until stiff and fold into the mixture. Pour mixture into a square pyrex dish and freeze 5 to 7 hours. Serves 8.

Adele Schlittler

CHRISTMAS SALAD

2 small boxes pistachio pudding and pie filling
2 cans (10 oz.) crushed pineapple
4 cups miniature marshmallows
2 (12 oz.) containers Cool Whip
2 jars (10 oz.) maraschino cherries, halved

Beat pudding and pineapple together in electric mixer until well mixed. Fold in Cool Whip and marshmallows. Drain maraschino cherries well and add to mixture. Refrigerate until firm. Looks very pretty at Christmas with green and red in it.

Anna Charnecki

MOLDED WALDORF SALAD

Dissolve contents of 1 pkg. (3 oz.) lemon Jello in 1 1/4 cups hot water.

Add then chill:

1/2 cup sweet white wine
1 Tbsp. lemon juice
Dash salt

When mixture starts to thicken fold in:

1 cup diced apples
1/2 cup finely chopped celery
1/2 cup chopped nuts

Pour into salad mold. Chill until firm. Unmold on lettuce leaf plate and serve with mayonnaise.

Catherine Burke

FROZEN LIME MINT SALAD

1 can (20 oz.) crushed pineapple, undrained
1 pkg. (3 oz.) lime gelatin
1 pkg. (6 1/2 oz.) miniature marshmallows
1 cup crushed buttermints
1 pkg. (8 or 9 oz.) frozen whipped topping
maraschino cherries (optional)

In a large bowl, combine undrained pineapple, dry lime gelatin, marshmallows and crushed mints. Cover and refrigerate several hours, stirring occasionally. When marshmallows are softened and melted, fold in whipped topping. Spoon into paper cups, set in muffin pans. Cover and freeze until firm. Top with cherry before serving. Makes 24 servings.

Trudy Damico

LIME JELLO SALAD

1 3 oz. lime Jello
3/4 cup hot water
1 cup Pet milk
1/2 cup chopped celery (fine)
1/2 cup chopped pecans
2 tsp. lemon juice
1 cup small curd cottage cheese
1/2 cup salad dressing
1 small can crushed pineapple drained

Mix Jello in 3/4 cup of hot water. Let stand for a few minutes, then add Pet milk and all the other ingredients. Mix well and pour in desired mold.

Mrs. Cecila Casey

PHILADELPHIA CREAM CHEESE SALAD

1 pkg. (3 oz.) lime Jello
1 envelope Dream Whip
1 pkg. (8 oz.) Philadelphia cream cheese
1/4 lb. marshmallows
2 cups boiling water
1 cup crushed pineapple

Dissolve Jello, crumbled cheese and marshmallows in boiling water. Put in refrigerator until syrupy then fold in pineapple and prepared Dream Whip

Very popular recipe

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RED JELLO MOLD

(Have Smetina at room temperature)
Mix in order given
3 pkgs. (30 oz) raspberry Jello
3 cups hot water
1 can whole cranberry sauce
1 cup Smetina
1 tsp. vinegar

The ingredients may be added to Jello immediately. It is not necessary to wait until Jello sets.

Audrey Kohnen

SINFUL SALAD

1 6 oz. pkg. strawberry gelatin
1 cup boiling water
3 med. bananas mashed (1 cup)
1 cup chopped pecans
2 pkg. 10 oz. each, frozen strawberries, thawed and drained
1 can (20 oz.) crushed pineapple, drained
1 pt. sour cream

Combine gelatin and boiling water. Stir until dissolved. Cool. Add bananas, pecans, strawberries and pineapple to gelatin. Stir. Divide in half and pour half of mixture into a 12 x 8 inch pan. Refrigerate until set, about 1 hours. Keep remaining gelatin at room temp. Spread sour cream evenly over partially set gelatin. Pour on remaining gelatin. Cover and refrigerate about 1 1/2 hours or overnight.

Rosemary Grana

ORANGE SALAD

1 box orange Jello (3 oz.)
1/2 container Cool Whip (9 oz.)
1 small can mandarin oranges, drained
1 small can crushed pineapple, drained
1 container cottage cheese (16 oz.)

Mix Jello into Cool Whip until well absorbed. Add remaining ingredients and mix well. Chill.

Audrey Kohnen

SOUR CREAM SALAD

1 11 oz. can mandarin oranges
1 15 oz. can pitted bing cherries
1/2 pkg. miniature marshmallows
1 15 oz. can pineapple chunks, drained
1/2 pt. commercial sour cream

Mix all ingredients and refrigerate. Serves 12.

Adele Schlittler

SURPRISE JELLO SALAD

1 pkg. (3 oz.) raspberry Jello
1 (20 oz.) can crushed pineapple, drained, reserve juice
1 (20 oz.) can dark bing cherries, pitted, drained reserve juice
1 (12 oz.) bottle Coca Cola
1 pkg. (3 oz.) cream cheese
1/4 cup chopped pecans

Dissolve Jello in 1/2 cup pineapple juice and 1/2 cup cherry juice. Cool. Add Coca Cola, 1 1/2 cup pineapple (drained), 1/2 cup cherries. Allow to thicken slightly, then add cream cheese cut in small chunks and nuts. Put in mold.

Lois Roach

APPLESAUCE DELUXE

1 pkg. (3 oz.) Jello raspberry or cherry gelatin
1 cup boiling water
1 1/2 cups (15 oz. jar or 16 oz. can) applesauce
1 tsp. lemon juice

Dissolve Jello gelatin in boiling water. Blend in applesauce and lemon juice. Pour into individual molds or a serving dish. Chill until firm. Makes about 2 1/2 cups or 4 or 5 servings. Can be doubled, tripled, quadrupled. Great for a crowd!

Florence Westermeyer

SOUR CREAM SALAD

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1/2 pkg. miniature marshmallows
1 15 oz. can pineapple chunks, drained
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APPLESAUCE DELUXE

1 pkg. (3 oz.) Jello raspberry or cherry gelatin
1 cup boiling water
1 1/2 cups (15 oz. jar or 16 oz. can) applesauce
1 tsp. lemon juice

Dissolve Jello gelatin in boiling water. Blend in applesauce and lemon juice. Pour into individual molds or a serving dish. Chill until firm. Makes about 2 1/2 cups or 4 or 5 servings. Can be doubled, tripled, quadrupled. Great for a crowd!

Florence Westermeyer

STRAWBERRY DELICIOUS JELLO SALAD

1 large box of strawberry Jello
2 cups boiling water
2 (10 oz.) boxes frozen strawberries unthawed
4 bananas, crushed
1 large can of crushed pineapple
1 (13 oz.) carton Cool Whip

To the hot Jello mixture add 2 boxes frozen strawberries Break up strawberries with a fork and blend with the Jello, then add mashed bananas, crushed pineapple. Mix until well blended. Pur 1/2 of above in 9X13 inch dish Put in refrigerator, chill until firm (a couple hours) Spread 1 large carton of Cool Whip over "firmed" Jello, then add rest of Jello mixture and cool over night (or until it's firm again).
Recipe can be cut in half.

Dolly Ahlemeyer

CRANBERRY CHRISTMAS SALAD

13 1/2 oz. can of pine-apple tid-bits, drain
2 (3oz.) pkgs. cherry Jello
1 cup cold water
1 cup chopped celery
1/2 cup chopped nuts
3/4 orange with rind (ground)
1 lb. can of whole cranberry sauce

Drain pineapple, save syrup, add enough water to it to make 1 cup of liquid. Bring to a boil and dissolve Jello in hot liquid. Add 1 cup cold water, chill until thick, but not set. Stir in cranberry sauce, pineapple, orange (ground with rind) celery and nuts. Pour into a 2 quart mold. Chill until firm and then unmold.

Dolly Ahlemeyer

APPLE SALAD

1 large apple, cubed
1/2 cup mandarin oranges
1/4 cup cubed Cheddar cheese
1/4 cup cut-up dates
1/4 cup chopped nuts
2 Tbsp. Miracle Whip

Blend and chill. Serve on lettuce leaf.

Lea Folkl

CHEF'S HOUSE DRESSING

2 coddled eggs
1 tsp. salt
1 1/2 tsp. fresh ground black pepper
1 tsp. dry mustard
1/2 tsp. Accent
1/2 tsp. tobasco
1 Tsp. Lea and Perrins worchestershire sauce
6 tsp. lemon juice
1 1/2 tsp. anchovy paste
2 tsp. crushed garlic
4 tsp. tarragon vinegar
24 oz. salad oil

Mix all dry ingredients with lemon juice, eggs, and anchovy paste. Mix very well in a food processor. Add salad oil very slowly and gradually add vinegar last while whipping vigorously.

Jan Verdonkschot, C.E.C.
Executive Chef
Famous-Barr

STONE SALAD DRESSING

1/2 cup vinegar
2/3 cup catsup
1 cup sugar
1 1/2 cups salad oil
1 tsp. salt
4 Tbsp. worchestershire sauce
1 tsp. onion salt
1 tsp. garlic salt

Put all ingredients into a bottle and shake well.

Bernice Godefroid

SALAD DRESSING

1 1/2 cups oil
1/2 cup vinegar
3 Tbsp. sugar
1 Tbsp. salt
1 Tbsp. catsup
1 Tbsp. dry mustard
Pinch of garlic powder

Mix well. In Our Lady of Sorrows School Cafeteria I combine this with bought French Dressing. However, this is not necessary as the above mixture is complete in itself.

Ina Mae Braun

SUSAN'S FRENCH DRESSING

delicious on lettuce & tomato salads

1 can tomato soup
2 Tbsp. dry mustard
2 Tbsp. paprika
3/4 cup sugar
1 clove of garlic
Pinch of salt and pepper
3/4 cup vinegar
1/2 cup Mazola oil
1 tsp. worchestershire sauce
1 small onion

Grate garlic and onion. Mix all ingredients together (garlic clove may be put on a toothpick and removed later.) Bring to a boil. Cool and pour into bottles.

Mrs. John Quante

BASIC VINAIGRETTE DRESSING

3/4 cup vegetable oil
3/4 cup red wine vinegar
1/2 tsp. dry mustard
1/2 tsp. paprika
2 1/2 tsp. salt
1 Tbsp. granulated sugar
Few grains pepper
2 small cloves garlic

Place all in screw top jar. Cover and shake vigorously. Yield: 1 1/2 cups.

Verneice Lehman

THOUSAND ISLAND DRESSING

1 qt. catsup
1 qt. salad dressing
Minced clove of garlic.
3/4 cup sweet pickle relish, drained
1 1/2 cup sugar

Mix well. If desired, thin with a little milk.

Adele Schlittler

FRENCH BREAD

1 pkg. dry yeast
1 1/2 cups very warm water
1 Tbsp. sugar
1 1/2 tsp. salt
1 Tbsp. soft shortening
4 cups sifted flour
1/2 stick butter or margarine, melted

Sprinkle yeast into 1/2 cup of water and stir until dissolved. In a large bowl dissolve sugar and salt in remaining 1 cup of water. Add shortening and yeast mixture, mix well. Add flour and mix well. Work through dough with spoon at 10 minute intervals 5 consecutive times. Turn dough onto lightly floured surface and divide in half. Shape into two balls. Let rise 10 minutes.

Roll each ball into a 9x12 inch rectangle. Roll firmly as for jelly roll, starting with the long side. Seal edges. Place rolls on baking sheet. Score top diagonally 6 times. Cover with towel and let rise 1 1/2 hours. Bake at 400 degrees for 30 to 35 minutes. Brush with melted butter or margarine while still warm.
Yield: 2 loaves.

Friend of OLS

BANANA BREAD

2 cups sifted flour
1/2 tsp. salt
1 tsp. baking soda
1/2 cup shortening
1 cup sour milk or buttermilk or 1/2 cup sweet milk with 1 tsp. vinegar added
1 cup sugar
2 beaten eggs
1 cup mashed bananas (3 ripe bananas)

Add soda and salt to sifted flour and sift once. Have shortening at room temperature and cream well with sugar. Add beaten eggs, mix, then add sifted dry ingredients alternately with mashed bananas and sour milk. Stir thoroughly. Pour into greased and floured bread pan. Bake on second rack from bottom in 350 degree oven for one hour.

Very popular recipe

OHSOGOOD COFFEE RING

1 1/2 cup sugar
2 Tbsp. orange peel
1/2 cup chopped pecans
2 (3 oz.) pkg. cream cheese, softened
2 (10 oz.) cans refrigerated biscuits
1/2 cup margarine or butter, melted

Grease 12 cup fluted tube pan (or use non-stick finish pan) with shortening. Combine sugar, orange peel and pecans and set aside. Cut each package cream cheese in half lengthwise, then crosswise into ten equal pieces. Separate each can of dough into 10 biscuits, separate each biscuit into 2 layers. Place 1 piece cream cheese between layers, seal edges.

Dip each filled biscuit into melted butter, then in sugar mixture.

Stand biscuits on edge, slightly overlapping around prepared pan. Sprinkle with any remaining sugar mixture. Drizzle with remaining butter.

Bake at 350 degrees for 30 to 35 minutes or until golden brown. Cool in pan one minute, turn onto serving plate. Cool slightly. Makes 10 servings.

Mary Grabish

BEER BREAD

Mix together;
3 cups self-rising flour
1 can warm beer
2 or 3 Tbsp. sugar
Let rise 30 to 60 minutes. Bake in greased loaf pan 30 minutes at 400 degrees.

For Raisin Bread - add:
1 egg - 1 cup raisins - 1 tsp. cinnamon

Lois Roach

BRAN ROLLS

1 pkg. active yeast
1/2 cup warm water (110-115 degrees)
1/2 cup boiling water
1/2 cup shortening
1/3 cup sugar
1/2 cup whole bran flour
3/4 tsp. salt
1 egg
3 cups sifted all purpose flour

Sprinkle yeast on warm water, stir to dissolve. Pour boiling water over shortening in mixing bowl, stir in sugar, bran and salt. Cool to lukewarm. Beat egg with rotary beater and add to bran mixture. Stir in yeast and mix well. Stir in flour, 1/2 cup at a time. Cover and let rise in warm place until almost doubled, about 2 1/2 hours. Punch down. Drop dough from spoon into greased muffin pan cups, filling cups half full. Cover and let rise until doubled, about 1 hour. Bake in moderate oven (375 degree) 15 minutes. Makes 2 dozen rolls.

Erik Albers' Grandpa

HINTS - BREADS (YEAST)

IF, Yeastbread is porous-this is caused by over-rising or cooking at too low a temperature.
IF, Crust is dark and blisters-this is caused by under-rising, the bread will blister just under the crust.
IF, Bread does not rise-this is caused from over-kneading or from using old yeast.
IF, Bread is streaked-this is caused from under kneading and not kneading evenly.
IF, Bread bakes uneven-caused by using old dark pans, too much dough in the pan, crowding the oven shelf or cooking at too high a temperature.

CHERRY PECAN BREAD

3/4 cup sugar
1/2 cup butter or margarine
2 eggs
2 cups sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1 cup buttermilk
1 cup chopped pecans
1 10 oz. jar maraschino cherries drained and chopped (1 cup)

In large mixer bowl, cream together sugar, butter or margarine and eggs until light and fluffy. Sift together flour, soda and salt, add to creamed mixture with buttermilk. Beat until blended, stir in nuts, cherries and vanilla. Pour batter in greased 9x5x3 inch loaf pan. Bake in 350 degree oven for 55 to 60 minutes.

Small loaf pans can be used - bake about 40 to 45 minutes. Glaze with confectioners sugar icing, if desired.

Peg Burkel

PUMPKIN BREAD

5 cups flour
4 cups sugar
1 tsp. salt
1 cup oil
3 cups pumpkin
1 tsp. cinnamon
1 tsp. allspice
4 tsp. baking soda
1 tsp. nutmeg

Put all ingredients in a large bowl and mix at low speed until well blended. To vary, add 1 cup raisins, dates, nuts or a combination thereof to the batter. Put into several greased loaf pans and bake at 350 degrees about 70 minutes.

This is very versatile. It makes beautiful muffins. At Christmas, I make a fruitcake by adding 1 to 2 cups coconut, raisins, nuts, dates and candied cherries. It will keep in a cool place several weeks. The fruitcake is tasty soaked in fruit juices or whiskey.

Janice Denham
South Side Journal

CLOUD BISCUITS

2 cups sifted all purpose flour
1 Tbsp. sugar
4 tsp. baking powder
1/2 tsp. salt
1/2 cup shortening
1 egg beaten
2/3 cup milk

Sift together dry ingredients, cut in shortening till mixture resembles coarse crumbs. Combine egg and milk, add to flour mixture all at once. Stir till dough follows fork around bowl. Turn out on lightly floured surface, knead gently with heel of hand about 20 strokes. Roll dough to 3/4 inch thickness. Dip 2 inch biscuit cutter in flour, cut straight down through dough - no twisting. Place on ungreased baking sheet (3/4 inch apart for crusty biscuits, close together for soft sides) (if desired, can chill for 1 to 3 hours). Bake 450 degrees 10 - 14 minutes or until golden brown - Yields 2 dozen.

Agatha Toenjes

CRANBERRY NUT BREAD

2 cups flour
1 cup sugar
1/2 tsp. salt
1/2 tsp. baking soda
1/2 tsp. baking powder
1 egg beaten
2 Tbsp. melted shortening
1/2 cup orange juice
2 Tbsp. hot water
1/2 cup chopped nuts
1 cup cranberries cut in half
Grated rind of 1 orange

Sift dry ingredients. Add beaten egg, shortening, orange juice and hot water. Combine only until blended. Fold in nuts, cranberries and orange rind. Bake in greased loaf pan 1 hour and 10 minutes at 350 degrees.

Store in refrigerator for 24 hours before serving.

Very popular recipe

BOSTON BROWN BREAD (RAISIN NUT LOAF)

makes) nice little gifts at Christmas)

2 cups boiling water
1 (15 oz.) pkg. raisins
2 tsp. baking soda
1 tsp. salt
2 Tbsp. butter
2 cups sugar
2 well beaten eggs
4 cups sifted flour
1 tsp. cinnamon
1 cup nuts

Pour boiling water over raisins. Add baking soda, salt and butter to water and raisins. Mix, let stand until cool. Meanwhile add sugar to well beaten eggs. Add raisin mixture. Stir in flour and cinnamon. Add nuts to mixture if desired.

Pour into five No. 2 cans or 6 smaller cans that are well greased. Bake 1 hour at 350 degrees. Let cool 10 minutes before removing from cans.
NOTE: White raisins, currents or dates may be substituted for raisins. DELICIOUS SERVED WITH CREAM CHEESE.

Very popular recipe

ICE BOX ROLLS

Mix together:
1 cup scalded milk with 1/2 cup lard added and cool to lukewarm
3/4 cup sugar
3 eggs
1 cup mashed potatoes
1 tsp. salt

Add 1 cake yeast soaked in 1/2 cup warm water. Sift in 5 cups flour, mix, then add 1 cup more flour. Mix well, till forms ball. Rub a little grease over top, cover and put in refrigerator. When ready to use, make up and let stand two hours to raise, then bake in hot oven.

This makes delicious coffee cakes, and carmel rolls, and this mixture will keep in refrigerator for a week.

Loretta Giljum

QUICK WHOLE WHEAT BREAD

1/4 cup sugar
1 egg
1/2 cup old-fashioned molasses
1 Tbsp. vegetable oil
1 cup whole wheat flour
2/3 cup all purpose flour
1 cup buttermilk
1 tsp. baking soda
1/2 tsp. salt

Beat sugar and egg together, then beat in molasses and oil. Add remaining ingredients and mix well. Put in greased and floured 9x5x3 loaf pan and let stand 15 minutes. Bake in a preheated 350 degree oven 40 minutes.

Bernice Kullmann

MOM'S YEAST ROLLS

1 cup warm water
1 cake yeast
1/3 cup sugar
3 1/4 cup flour
1/2 tsp. salt
1/2 cup Wesson oil
1 egg

Mix yeast, salt, sugar and liquid. Add beaten eggs and shortening. Mix well. Add 2 cups flour, beat 2 minutes. Add rest of flour and mix well. Let raise 20 minutes. Make into rolls and let stand until double in size. Bake until brown 20 to 25 minutes at 400 degrees.

Janet Hassler

DROP DOUGHNUTS

2 eggs
1 cup sugar
1 cup milk
3 cups flour
2 tsp. baking powder
1/2 tsp. nutmeg
dash of salt

Beat eggs and add the sugar and beat thoroughly. Add the sifted flour, baking powder, nutmeg and salt gradually to the egg mixture alternately with the milk. Chill the dough. Drop from spoon into hot grease, until golden brown.

Friend of OLS

APPLE PUFF PAN CAKES

2 eggs
1 cup buttermilk
2 1/2 cups Bisquick
2 Tbsp. sugar
1/4 cup salad oil
2 cups Jonathan apples unpeeled and grated
1 tsp. lemon juice
2 Tbsp. sugar

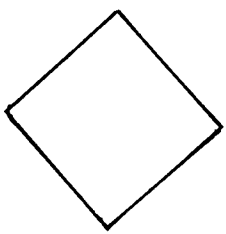
Beat eggs until light and fluffy, blend in the milk. Add Bisquick mix and sugar and mix just until thoroughly dampened. Fold in oil, grated apples, lemon juice and sugar. Spoon onto hot medium griddle, when pancakes bubble and puff up turn and brown on other side.
Serve with melted butter and maple syrup.

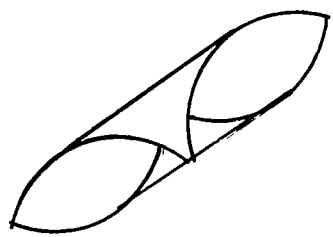
Mrs. Antone Zeller

PIGS EAR OR CINNAMON DOUGHNUTS

5 1/2 cups flour
1/2 tsp. salt
1/4 lb. butter
4 egg yolks
1/2 cup milk, lukewarm
4 Tbsp. sour cream or canned milk
2 cakes yeast or dry yeast
1 Tbsp. sugar
Rind of 1 lemon and juice

Crumble yeast in a bowl. Mix with lukewarm milk and sugar. Let stand 15 minutes. Sift flour and salt in bowl and cut in butter. Add lemon rind and juice, egg yolks, sour cream or canned milk. Mix thoroughly. Knead dough and let rise in warm place until double in bulk (about 1 1/2 hours). Roll out dough 1/4 inch thick. Cut in 3 1/2 inch squares and fry in hot Spry or oil-like doughnuts or make pig ears. (To make Pig Ears, cut white paper 4 inches square and fold. Wrap dough around it. Dough can be secured on paper with string. Fry paper and all in deep fat). Dip in sugar and a little cinnamon.





Lena Becker

MAIN DISH MEALS

BEEF BURGUNDY

3 slices bacon
1 lb. stew meat
1 cup dry red wine
2 Tbsp. chopped onion
1 clove garlic, minced
1 Tbsp. catsup
1 tsp. beef bouillon granules
1/4 tsp. dried thyme, crushed
1 bay leaf
2 Tbsp. all-purpose flour
1 can (3 oz) mushrooms
Hot cooked noodles
1/8 tsp. pepper
1/4 tsp. salt

In 4 quart pressure cooker cook bacon until crisp. Remove bacon to paper towel; reserve drippings in pan. Crumble bacon and set aside. In reserved drippings brown meat and drain off fat. Add wine, onion, garlic, catsup, bouillon, salt, thyme, pepper and bay leaf. Close cover securely.
Cook at 15 pounds pressure 18 to 20 minutes. Cool quickly under cold running water. Blend 1/4 cup cold water into flour; stir into meat mixture along with undrained mushrooms. Cook and stir until bubbly. Serve over noodles. Sprinkle with bacon. Serves 4.

Kaye Quentin

FIVE HOUR OVEN STEW

1 lb. stew beef
4 carrots
2 ribs celery
2 potatoes
1 onion, sliced
2 Tbsp. sugar
1 bay leaf
1/2 tsp. salt
1/2 tsp. garlic salt
1 Tbsp. worcestershire sauce
1 1/2 cups tomato juice or 1 can tomato soup
2 Tbsp. quick cooking tapioca or other thickening

Put all in covered Dutch oven and put in oven. Bake for 5 hours at 250 degrees. To serve over rice or noodles, you may omit potatoes.

Marie Tichacek

CHEDDAR BISC BARBECUE

1 1/4 to 1 1/2 lb. ground beef
1 cup chopped onion or 1/4 cup instant minced onion
1 3/4 cups (16 oz. can) pork and beans (barbequed or with molasses)
1 can tomato soup
1 tsp. chili powder
1/2 tsp. salt
1/2 tsp. paprika
1/4 tsp. garlic powder or garlic salt
1 can (8 oz.) buttermilk country style biscuits
1 cup shredded cheddar or American cheese

In large fry pan, brown ground beef and onion, drain. Stir in beans, soup and seasonings; bring to a boil. Spoon hot meat mixture into ungreased 2 quart casserole. Separate biscuit dough into 10 biscuits. Arrange biscuits over hot meat mixture; sprinkle with cheese. (Place pan on foil or cookie sheet while baking) Bake until biscuits are golden brown and meat mixture is bubbly. Bake biscuits according to directions on can.

Agnes Kahn

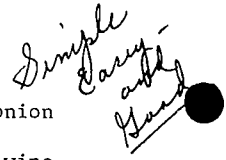
SUPPER ON A BREAD SLICE

2/3 cup undiluted evaporated milk
1 1/2 lb. ground beef
1/2 cup cracker or bread crumbs
1 egg
1/2 cup chopped onion
1 Tbsp. prepared mustard
1 1/2 tsp. salt
3/4 tsp. Accent (optional)
1/8 tsp. pepper
2 cups grated process type American cheese
Heavy duty aluminun foil

Combine ingredients. Cut 1 loaf of French bread in half lengthwise. Spread meat mixture evenly over top surface of bread. Wrap foil around crust side of each half, leaving top uncovered. Place on cookie sheet. Bake at 350 degrees for 25 minutes. Garnish with strips of cheese. Bake 5 minutes longer. To serve cut slices across or diagonally. Serves 6.

Marie Berberich

NO PEEKING BURGUNDY BEEF



2 lbs. boneless beef stew meat, cut small
1 can cream of mushroom soup
1 pkg. Lipton onion soup
1 cup burgundy wine

Combine all ingredients. Place in casserole. Cover tightly with foil. Bake 3 hours at 325 or 350 degrees. NO PEEKING.

Serve over buttered rice or noodles.

Agatha F. Toenjes

DAY AHEAD BRISKET

1 4 to 5 lb. beef brisket
1 1 3/8 oz. pkg. dry onion soup mix
1 medium onion
1 cup chili sauce
1/2 cup water
1 12 oz. can beer
2 celery ribs

Brown brisket on all sides in small amount of oil. Drain off grease. Place brisket in roasting pan.

Sprinkle dry soup mix over meat. Slice onion and separate into rings. Arrange rings on top of meat. Chop celery and sprinkle over meat. Pour combined chili sauce and water mixture around meat.

Bake covered in 350 degree oven. Allow 45 minutes per pound. Baste meat occasionally with cooking liquid. About 45 minutes before meat is done, pour beer over top. Continue to bake, covered, until done.

When cool, refrigerate meat in its cooking liquid overnight. When cold, remove grease that rises to top. Slice meat across grain. Heat meat in cooking liquid to serving temperature. Serve meat in its cooking liquid (gravy). 8 to 10 servings.

Leona Anselm

ROULADEN (served with spaetzle)

1 lb. beef breakfast steak (or use round steak cut into small pieces after pounding.
1 dill pickle
2 slices bacon
1/2 tsp. mustard (brown or Dusseldorf)
1/2 tsp. garlic
1 onion (med. chopped on fine side)
Shortening for browning
Pepper and salt to taste
1 pkg. mushroom gravy mix

Spread meat with mustard, add dill pickle, bacon, onions, pepper and salt to taste. Sprinkle with garlic. Roll meat into "logs" and secure with string or toothpicks. Brown in whatever "shortening" you prefer. Add just enough water to keep from sticking, cover and bake at 350 degrees for about 1 hour.

In the meantime, prepare 1 pkg. mushroom gravy mix. At end of hour, add mushroom gravy, cover again and bake for about another 30 minutes.

SPAETZLE

1 1/2 cups flour
2 eggs
1/2 cup milk
1/4 tsp. baking powder
1/2 tsp. salt

Mix all ingredients and beat well. Drop small bits batter in salted boiling water. Cook about 5 minutes or until spaetzle rise to top. Saute 1/4 cup bread crumbs in 1/2 cup margarine or butter until brown. Spoon over spaetzle and mix.

Catherine Burke

PRIME RIB ROAST

Preheat oven 500 degrees for 1 hour.
Cook at 500 degrees - 15 minutes per rib. Turn off.
Keep oven door closed at least 2 to 2 1/2 hours.

Rose Ann Saracino

INSIDE-OUT RAVIOLI

2 lbs. ground beef
1 medium onion, chopped
1 clove garlic, minced
1 Tbsp. salad oil
1 pkg. (10 oz.) frozen chopped spinach
2 cans (1 lb. ea.) spaghetti sauce with mushrooms
1 can (8 oz.) tomato sauce
1 can (6 oz.) tomato paste
1/2 tsp salt
Dash pepper
1 pkg. (7 oz.) bow-tie noodles, cooked
1 cup sharp processed American cheese
1/2 cup soft bread crumbs
2 eggs, well-beaten
1/4 cup salad oil

Brown first three ingredients in salad oil (1 Tbsp.). Cook spinach according to directions. Drain, keep liquid, add water to make 1 cup. Stir spinach liquid and next five ingredients into meat mixture. Simmer 10 minutes. Combine spinach with remaining ingredients. Spread in 13 x 9 x 2 baking dish. Top with meat sauce. Bake at 350 degrees for 30 minutes. Let stand 10 minutes before serving.

Rosemary Hollander

BAR-B-QUED MEAT BALLS

5 lbs. ground beef
1/4 tsp. pepper
1/4 tsp. allspice
1 1/4 cup water
3 3/4 tsp. salt
4 eggs
15 Tbsp. parsley
2 1/2 cup bread crumbs

Mix all ingredients - form into small balls and fry in skillet.

SAUCE

1 large (28 oz.) bottle catsup
1 large Heinz B B Q sauce with onions
2 (8 oz.) cans tomato sauce
1/2 lb. brown sugar
1 can water
2 Tbsp. lemon juice
1 tsp. salt
4 Tbsp. grape jelly

Simmer 20 minutes. Pour over Meat balls.

Ina Mae Braun

BEEF NOODLE BAKE

1/2 cup onions, chopped
1/4 cup green pepper, chopped
2 Tbsp. margarine
1 can tomato soup
1/2 cup water
2 Tbsp. catsup
1 Tbsp. pimento, chopped
1/4 tsp. salt
2 cups diced cooked beef or ground beef, braised
3 cups cooked moodles (4 oz. uncooked)
1 cup (4 oz.) processed American cheese, shredded
1 Tbsp. margarine, melted
3/4 cup soft bread crumbs

In a 2 quart sauce pan, cook onions and green pepper in 2 Tbsp. margarine until tender. Remove from heat; blend in soup, water, catsup and salt. Stir in beef, noodles, cheese and pimento. Turn into 1 1/2 quart casserole. Combine crumbs and melted margarine and spread on top.

Bake uncovered at 350 degrees for 35 to 40 minutes or until hot. Makes 5 to 6 servings. Recipe can be doubled or tripled for a crowd. Can be made a day ahead.

Helen Christian

CHUCK ROAST

3 lbs. chuck roast about 2 inches thick
2 Tbsp. A 1 steak sauce
1 envelope onion soup mix
1 can mushroom soup

Place the chuck in the center of extra wide heavy foil in a roasting pan. Brush the meat with A 1 steak sauce and sprinkle the onion mix over it. Then spread with the mushroom soup. Wrap loosley in foil and bake at 350 degrees for 3 hours. Makes 6 servings.

Agnes Kahn

BEEF STEW

2 lbs. stew meat (cut fairly small)
1 medium onion, diced
1/2 pkg. Lipton dry onion soup (or to taste)
1 can cream of mushroom soup (just enough water to rinse can)
Carrots, potatoes and celery (to taste)

Combine above ingredients in casserole, cover and bake 4 hours at 275 degrees. Stir before serving.

Laura Riganti

BEEF NOODLE BAKE

1/2 cup onions, chopped
1/4 cup green pepper, chopped
2 Tbsp. margarine
1 can tomato soup
1/2 cup water
2 Tbsp. catsup
1 Tbsp. pimento, chopped
1/4 tsp. salt
2 cups diced cooked beef or ground beef, braised
3 cups cooked moodles (4 oz. uncooked)
1 cup (4 oz.) processed American cheese, shredded
1 Tbsp. margarine, melted
3/4 cup soft bread crumbs

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Carrots, potatoes and celery (to taste)

Combine above ingredients in casserole, cover and bake 4 hours at 275 degrees. Stir before serving.

Laura Riganti

PEPPER STEAK

1 lb. round steak cut in strips
2 Tbsp. fat
1/4 cup chopped onion
1 clove garlic, halved
1 tsp. salt
Dash pepper
1 beef bouillon cube
1 cup hot water
1 can (2 cups) tomatoes
1 large green pepper, thinly sliced in rings
2 Tbsp. cornstarch
1/4 cup cold water
2 Tbsp. soy sauce
Hot noodles

Brown meat slowly in hot fat (about 15 minutes); add onion and garlic last few minutes. Season with salt and pepper. Dissolve bouillon cube in hot water; add to meat. Cover; simmer till almost tender, 20 to 25 minutes. Add tomatoes and green pepper; cook 10 minutes longer. Combine cornstarch, cold water, soy sauce. Stir into meat mixture. Bring to boiling; cook and stir 5 minutes longer. Remove garlic. Serve with hot noodles. 4 servings.

Verneice Lehman

MEXICAN HAMBURGERS

1 lb. ground beef
1/2 cup uncooked rolled oats
Salt and pepper to taste
2/3 cup undiluted condensed milk
2 Tbsp. chopped onion

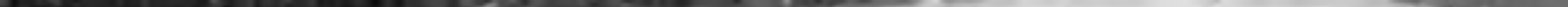
This sauce is also delicious for other meats!

SAUCE:
4 tsp. worcestershire sauce
2 Tbsp. vinegar
4 tsp. sugar
2/3 cup catsup
1/3 cup water
Chopped onion, to taste

Mix together ground beef, oats, milk and onion. Season with salt and pepper to taste. Shape into patties and put into the refrigerator to chill. After that place in an oven-proof casserole. Broil slowly until brown on one side; then turn and brown on the other side. Drain fat.

Mix together all sauce ingredients, pour over meat patties and bake in a 325 degree oven for 20 to 30 minutes. Yield 6 servings.

Agnes Kahn



BEEF STROGANOFF

1 lb. trimmed beef tenderloin, or any beef steak, sliced 1/4 inch thick
1/4 cup butter or margarine
6 oz. sliced mushrooms (about 2 cups)
1/2 cup chopped onion
1 can condensed beef broth
1 cup dairy sour cream
1 1/2 Tbsp. flour
Salt and pepper to taste

Cut beef into strips, 1/4 inch wide. Brown quickly in butter or margarine. Push meat to one side; add mushrooms and onion. Cook till tender, but not brown. Add beef broth; heat just to boiling. Blend dairy sour cream with flour; stir into broth. Cook, stirring constantly, till thickened (sauce will be thin). Add salt and pepper. Serve over hot rice or buttered noodles. 4 or 5 servings.

Verneice Lehman

STUFFED PEPPERS

1 1/2 lb. ground round
1 cup cooked rice
1 chopped onion
2 eggs
1/2 tsp. garlic salt
1/2 tsp. salt
1 tsp. pepper
4 green peppers

Children love the meatballs

SAUCE

1 can (6 oz.) tomato paste
1 can (8 oz.) tomato sauce
2 cans water

Mix together the first seven ingredients. Fill cleaned out peppers (do not pack). (Save top 1/2 inch for cap) Fasten caps with toothpicks. Fashion meatballs out of balance of mixture. Simmer in sauce in covered dutch oven for 2 hours or until peppers are tender. Add more water as needed.

Margaret Holmes

LASAGNA

1 lb. ground beef
2 Tbsp. oil
1 clove garlic, minced
2 (6 oz.) cans tomato paste
1 1/2 cups water
1/2 cup chopped onion
2 bay leaves, crumbled
1 tsp. parsley
1/4 tsp. thyme
1/2 tsp. basil
1/2 tsp. oregano
1 1/4 tsp. salt
1/2 tsp. pepper
3/4 lb. mozzarella cheese, grated
3/4 lb. ricotta cheese, or small curd cottage cheese
1/2 cup shredded parmesan cheese
8 ounces lasagna noodles

Cook noodles in salted water until barely tender; rinse in hot water and drain well. Add meat to oil and brown; add garlic, tomato paste, water, onion, bay leaves, parsley, thyme, basil, oregano, salt and pepper. Mix well and cover. Simmer for 1 hour.

Grease a 12 x 8 x 2 inch baking dish. Cover bottom with one third of the lasagna. Top with one third of the sauce. Top with one third of mozzarella and ricotta cheese. Repeat until all are used. Sprinkle top with parmesan cheese.

Bake at 375 degrees for 30 minutes. Remove and let stand for 15 minutes before cutting.

Agnes Kahn

SPAGHETTI AND HAMBURGER

4 slices bacon, cut in small pieces
1 medium onion, chopped
1 1/2 lbs. ground beef
1 can tomato paste (6 oz.)
2 16 oz. cans tomatoes, cut into small pieces with juice
1 lb. spaghetti

Fry bacon pieces, add onions, then add ground beef. Brown well. Drain off some grease. Add tomato pieces and juice, tomato paste and cook together 20 minutes on low heat, stirring occasionally. Cook spaghetti while the above is heating. Combine spaghetti and hamburger mixture and heat for a few minutes. Makes 8 large servings.

Jean Vilimek

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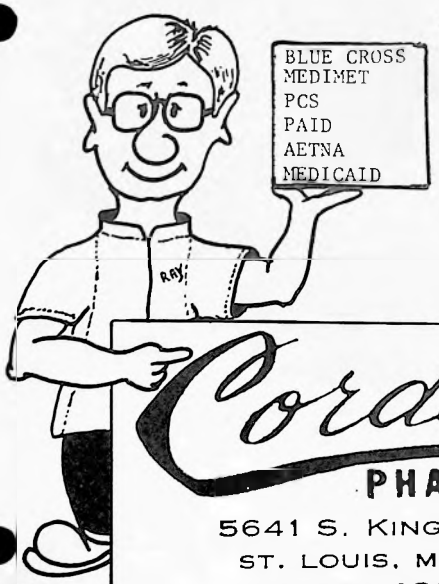

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TASTY MEATLOAF

2 lbs. lean ground beef
1 large can of Pet milk
1 envelope of Lipton onion soup mix
Salt and pepper to taste

Mix all ingredients. Turn into baking dish and bake at 350 degrees for 1 hour or until done.

Dolly Ahlemeyer

CABBAGE ROLL

1 medium cabbage
2 cups half-cooked rice
2 lbs. hamburger
Salt and pepper to taste
2 Tbsp. shortening
1 No. 2 1/2 can tomatoes or tomato juice

Separate cabbage leaves. Let stand in hot water until wilted. Drain. Place 1 Tbsp. rice on each cabbage leaf. Season hamburger. Place 1 Tbsp. hamburger mixture on rice. Roll cabbage leaves; fasten each with a toothpick. Arrange in a kettle with melted shortening; add tomatoes. Season with salt and pepper. Cover tightly; cook slowly for 2 hours. Serves 8.

Mary Borchard

FROSTED MEAT LOAF

2 lbs. ground beef
1 can Campbell's golden mushroom soup
1 cup small bread cubes
1/4 cup finely chopped onion
1 egg, slightly beaten
1/2 tsp. salt
Generous dash pepper
2 cups mashed potatoes
1/4 cup water
1 to 2 Tbsp. drippings

Mix thoroughly, beef, 1/2 cup soup, bread, onion, egg, salt and pepper. Shape firmly into loaf; place in shallow baking pan. Bake at 350 degrees for 1 hour. Frost loaf with potatoes; bake 15 minutes more. Blend remaining soup, water and drippings; heat. Serve with meat loaf. Serves 6.

Jean Ade

BEEF CURRY DELICIOUS

1 Tbsp. flour
1/8 tsp. pepper
1 lb. round, cut into 3/4 inch cubes
2 cups sliced onions
1 tsp. curry powder
1 cup boiling water
1 1/8 tsp. salt
1/4 cup fat or oil
1/2 clove garlic, minced
1 beef bouillon cube
1/2 cup tomato juice

Combine flour, salt and pepper. Roll meat in flour mixture. In 2 tablespoons hot fat, brown meat on all sides. Add rest of fat, onion and garlic. Saute until light brown. Sprinkle with curry powder, add bouillon cube and water. Simmer, covered, for 1 1/4 hour or until meat is tender. Add tomato juice, reheat. Serve on hot fluffy rice.

Judy Hebenstreit

SWEET-SOUR BEEF AND VEGETABLES

2 lbs. round or chuck steak cut into 1 inch cubes
2 Tbsp. vegetable oil
2 cans (8 oz) tomato sauce
2 tsp. chili powder
2 tsp. paprika
1/4 cup sugar
1 tsp. salt
1/2 cup vinegar
1/2 cup light molasses
2 cups carrots, sliced 1/4 inch thick
2 cups small white onions peeled
1 lge. green pepper, cut in 1 inch squares

Brown meat in hot oil in skillet, transfer to cooker. Add all remaining ingredients, mix well. Cook 6 to 7 hours on low setting or 4 hours on high setting. Serve over cooked rice. Makes 6 servings.

NOTE: This recipe may be prepared in a heavy utensil such as a Dutch oven and cooked over very low heat for several hours. It will require frequent stirring to prevent scorching, and may require additional liquid.

Mary Ann Stone

SICILIAN MEAT ROLL

2 eggs, beaten
3/4 cup soft bread crumbs
1/2 cup tomato juice
2 Tbsp. snipped parsley
1/2 tsp. dried oregano, crushed
1/4 tsp. salt
1/4 tsp. pepper
1 small clove garlic, minced
2 lbs. lean ground beef
8 slices boiled ham
6 oz. mozzarella cheese shredded
3 slices mozzarella cheese, halved diagonally

Combine eggs, bread crumbs, tomato juice, parsley, oregano, salt, pepper and garlic. Stir in ground beef, mixing well. On waxed paper, pat meat into a 12 x 10 inch rectangle. Arrange ham slices on top of meat, leaving a small margin around edges. Sprinkle shredded cheese over ham. Starting from short end, carefully roll up meat, using paper to lift; seal edges and ends. Place roll, seam side down, in a 13 x 9 x 2 inch baking pan. Bake at 350 degrees for 1 hour 15 minutes. (Center of meat will be pink due to ham.) Place cheese wedges over top of roll; return to oven for 5 minutes or until cheese melts. Makes 8 servings.

Kaye Quentin

CHUCK WAGON SKILLET

2 Tbsp. butter
1/4 cup chopped onion
1 lb. ground chuck
1 tsp. salt
1/8 tsp. pepper
2 cups (8 oz.) cubed cheddar cheese
1 cup chopped celery
1/2 cup sliced ripe olives
2 cups medium noodles uncooked
1 can stewed tomatoes (1 lb.)
1/4 cup water

In a large covered skillet, melt butter. Saute onion until tender, add meat, sprinkle with salt and pepper and brown slowly, turning occasionally.

In layers add cheese, celery, olives and noodles. Pour on tomatoes and water and cover. Bring to a boil until steam escapes (do not remove cover) then turn heat to low and simmer for 30 minutes.

Janet Kimack

RAVIOLI CASSEROLE

1 1/2 cans (40 oz.)beef ravioli
1/2 lb. mozzarella cheese
1 lb. ground beef (lean)
1 tsp. garlic juice
1 Tbsp. worcestershire sauce
1/2 tsp. sweet basil
1/2 tsp. oregano
1 bay leaf

Brown ground beef, add garlic juice, worcestershire sauce, sweet basil, oregano and bay leaf. Grease casserole; put in layer of ravioli, layer of cheese and layer of meat until all ingredients are used.

Bake at 325 degrees for 1 hour.

Ollie Mulligan

ITALIAN MEATBALLS AND SPAGHETTI SAUCE

MEATBALLS:

3 lbs. ground chuck or beef
1 8 oz. container Progresso Italian style bread crumbs
4 eggs (large) or enough to make ball consistancy
2 cloves garlic
2 onions
1 tsp. oregano
2 bay leaves
1/2 cup romano cheese

Mix thoroughly and form into meatballs. Brown in olive oil.

SAUCE:

1 lg. can tomatoes cut up (28 oz.)
2 lg. cans tomato sauce (15 oz.)
4 cans tomato paste (6oz. can)
7 1/2 cups water
1/2 tsp. sweet basil
3 Tbsp. sugar

Simmer over low heat for 3 to 4 hours. Serve meatballs and sauce over spaghetti. Serves large group.

Meatballs and sauce freeze well, separate from each other.

Percilla Huelsman

MOSTACCIOLI

1/2 lb. ground beef
1/2 cup chopped green pepper
1/2 cup chopped onion
1 can tomatoes (16 oz.)
1 can tomato paste (6 oz.)
1/4 cup water
1 bay leaf, crushed
1/2 tsp. salt
1/4 tsp. pepper
8 oz. pkg. mostaccioli noodles, cooked, drained
1/2 lb. Velveeta cheese

Brown meat; drain. Add green pepper and onion; cook until tender. Stir in tomatoes, tomato paste, water and seasonings. Layer half of noodles, meat sauce and Velveeta cheese, spread in 11 3/4 x 7 1/2 baking dish; repeat layers of noodles and meat sauce. Bake at 350 degrees for 30 minutes. Top with remaining process cheese. Continue baking until Velveeta cheese spread is melted. 6 to 8 servings

Mabel Streich

ITALIAN SPAGHETTI

1 lb ground beef
1/4 lb. pork (ground)
3/4 stick butter
2 large onions
1 green pepper
3 cloves garlic
1/2 cup fresh parsley
1 lg. and 1 sm. can tomatoes
1 can tomato paste
Small amount water
4 tsp. salt
1/2 tsp. pepper
3 Tbsp. sugar
1/2 tsp. rosemary
3 bay leaves
1 can sliced mushrooms

Fry onions in butter until golden, add green pepper, chopped garlic, meat, parsley; cook. Add tomatoes, paste, little water, salt, pepper, sugar, rosemary, bay leaves, mushrooms, cover and simmer 3 hours. Serve with spaghetti.

Charlotte Hausman

SAVORY POT ROAST

2 lb. pot roast
1/4 cup wine vinegar
1/4 cup catsup
2 Tbsp. soy sauce
2 Tbsp. worcestershire sauce
1/2 tsp. garlic salt
1/2 tsp. dry mustard

Brown meat (if you wish - not really necessary) and sprinkle with salt. Mix other ingredients and pour over meat. Simmer (covered) 2 1/2 hours or until very tender, or bake 350 degrees 2 1/2 hours.

Dolly Ahlemeyer

GONE ALL-AFTERNOON STEW

2 lbs. stew meat, cubed
5 medium carrots, sliced
2 onions chopped
4 or 5 potatoes, quartered
1 pkg. frozen peas
1/4 cup red wine
1 can tomato soup
1/2 can water
1 tsp. salt
Dash pepper
1 bay leaf
1 small can mushroom pieces (optional)
1 can (16 oz.) cut up tomatoes (optional)

Preheat oven to 275 degrees.
Put all ingredients into a large casserole with lid to fit. Mix ingredients together. Cover tightly and bake for 5 hours. Serves 5.

Very popular recipe

SAUERBRATEN RAGOUT

1 1/2 lbs round steak (1 inch thick)
2 Tbsp. salad oil
1 medium onion, chopped
3 Tbsp. brown sugar
1 env. instant beef broth (or 1 beef bouillon cube)
1 tsp. salt
1/2 tsp. ginger (ground)
4 inch stick cinnamon
1/8 tsp. ground cloves
1/2 cup white vinegar
2 cups water
1 cup sliced celery
2 Tbsp. all-purpose flour
1/4 tsp. pepper

Cut steak into pieces and brown in salad oil in heavy skillet - remove meat. Stir onions into drippings and saute until soft. Stir in brown sugar, beef cube, salt and pepper, ginger, cinnamon stick, cloves, vinegar and water. Heat to boiling. Cover and simmer 1 1/4 hours. Remove stick cinnamon. Blend flour with water until smooth and stir into meat mixture. Stir constantly until sauce thickens and boil 1 minute (meat may be removed for this). Add meat and celery to sauce and simmer 30 minutes.

Barbara Winschel (Burke)

"NO PEEK" RUMP ROAST

5 lb. rump roast
1 small bottle catsup
1 clove garlic
1 large onion
1 small green pepper
1 can beer

Roast 3 hours in covered Dutch oven at 300 degrees. (Do not brown meat) Easy, simply delicious gravy makes itself.

Louise Venverloh

SPICED BEEF

3 to 4 lb. beef pot roast
1 can (16 oz) tomatoes or 2 cups tomato juice
1/4 cup wine vinegar
1/4 cup water
1/4 tsp. pepper
1 clove garlic minced or 3/4 tsp. garlic salt
6 whole cloves
1/2 tsp. mixed pickling spice
1 tsp. salt

Brown roast in small amount of fat in Dutch oven. Add remaining ingredients and cook slowly, covered, for 2 1/2 hours. Thicken sauce with flour and water for gravy. Serve with mashed potatoes or rice.

SPAGHETTI PIE

Meat Layer:
1 lb. lean ground beef
1/2 cup fine dry bread crumbs
1/2 cup chopped onion
1 tsp. salt
Dash of pepper
2/3 cup evaporated milk

Spaghetti Layer:
4 oz. spaghetti, cooked drained
1 egg, beaten
1/4 cup grated parmesan cheese
2 Tbsp. margarine

Topping:
1 cup pizza sauce or spaghetti sauce
1/2 tsp. oregano
1 cup shredded cheese (mozzarella or provolone)

Combine ground beef, bread crumbs, onion salt, pepper and evaporated milk. Press mixture firmly on bottom and sides of a 9 in. pie plate. Bake in pre-heated oven, 350 degrees - 35-40 minutes. Drain off drippings.

Combine cooked spaghetti with egg, parmesan cheese and butter. Spread in baked meat shell. Top with sauce, oregano, and cheese.
Bake an additional 10 minutes. Let stand 5 min. before cutting into wedges. 6 Servings.

Carol Faust

SOUR CREAM MEAT BALLS

1 1/2 lbs. ground beef
1/2 cup sour cream
2 tsp. salt
1/4 tsp. pepper
1 Tbsp. butter

Mix all ingredients and chill for about 15 minutes. Form into small balls and cook in butter.

Make gravy of:
1 cup sour cream
1/4 tsp. garlic salt
1/2 tsp. sugar
2 tsp. dried dill

Heat gravy until just bubbly and serve over meatballs.

Margie M. Weinland

STUFFED SHELLS

1 12 oz. pkg. jumbo macaroni shells
2 9 oz. pkg. frozen creamed spinach (cook in pouch)
1 15 oz. ctn. ricotta cheese
1/2 lb. ground beef
1 32 oz. jar spaghetti sauce
Salt to taste
Pepper to taste
1 8 oz. pkg. shredded mozzarella cheese

Stir cheese into prepared spinach. Stuff shells. Brown meat, add spaghetti sauce to meat and pour over shells. Bake at 350 degrees for 30 minutes.

Judy Roques

inexpensive and quick!

QUICK TAMALE PIE

1 lb. ground beef
1 pkg. taco seasoning mix
1 1 lb. can tomatoes
1 1 lb. can corn
1/2 cup sliced ripe olives, pitted
1 (10 oz. or 12 oz.) pkg. cornbread mix

Lightly brown the ground beef, stir in taco seasoning. Mix in corn and tomatoes. Add olives, if desired. Bring to a boil, stirring frequently. Keep mixture hot. Meanwhile prepare the package of cornbread mix. Pour meat mixture into a shallow 2 quart casserole, spoon cornbread batter on top. Bake in 400 degree oven 15 minutes or until topping is golden brown.

Kaye Quentin

BEEF, RICE, TOMATO PAISANO

2 lbs. ground beef
1/2 cup chopped onions
1/2 tsp. garlic salt
1/4 tsp. oregano
1 1/3 cups minute rice
2 8 oz. cans tomato sauce
1 6 oz. can tomato paste
1 cup milk
Dash of pepper

Brown meat in large skillet. Add onions; cook until tender. Stir in remaining ingredients and bring to a boil. Simmer 10 minutes, stirring occasionally. Garnish with cheese slices and continue cooking until cheese melts. 8 servings.

Dee Kettelkamp

GOURMET GOULASH

1 lb. ground beef
1 cup chopped onion
1 cloved garlic, crushed
1 tsp. salt
3 cups med. noodles (4 oz)
2 1/2 cups tomato juice
1 1/2 tsp. worcestershire sauce
1 1/2 tsp. celery salt
1 tsp. salt
Dash pepper
1 can condensed beef broth
1/2 cup water
1/3 cup chopped green pepper
1 can (3 oz) broiled sliced mushrooms, drained
1 cup sour cream

Place beef, onion, garlic, and 1 tsp. salt in electric skillet. Heat to about 350 degrees; cook and stir till beef is browned. Add noodles. Combine tomato juice, worcestershire sauce, celery salt, salt, pepper, beef broth and water. Pour over noodles. Cover; simmer at 220 degrees for 20 minutes, stirring occasionally. Add green pepper. Cover; cook 10 min. or till noodles are tender. Stir in mushrooms and cream. Heat. Makes 5 or 6 servings.

Mary Gerau

JUST RIGHT CHILI

5 lb. ground beef
2 cups chopped onions
1 clove garlic, minced
6 cups cooked or canned tomatoes and juice
1/2 cup chili powder
1 1/2 Tbsp. salt
1/4 tsp. red pepper
1 tsp. cumin seed (comino)
2 cans Bush's red beans (or more if desired)

In large pot saute onions and garlic and 2 Tbsp. water until onions and garlic are soft. Add ground beef and brown. Drain off excess grease. Add tomatoes which have been put through a mill or blender. Add chili powder and comino and simmer 45 min. Add red beans which have been washed in colander. Bring to high heat and cook 20 minutes. Stir frequently. If thicker chili is desired, add 2 Tbsp. flour and cold water stirred into a smooth mixture.

Al Daley

CHOP SUEY

3 Tbsp. fat
1 lb. lean beef and
1/2 lb. pork cut in 1/2 inch cubes (pork, or pork and veal may be used)
1/2 lb. mushrooms, fresh or canned, sliced
1 cup thinly sliced onions
2 cups thinly sliced celery
1 tsp. salt
1/8 tsp. pepper
Hot cooked rice or Chinese noodles
1 tsp. ginger
2-1/4 cups hot water, bouillon, meat or chicken stock. If hot water alone is used, dissolve a bouillon cube (beef) in hot water, a cube for each cup
3 Tbsp. soy sauce
1 #2 can bean sprouts
3 Tbsp. cornstarch
1/3 cup cold water

Melt fat in heavy pot or fry pan. When melted, add meat and mushrooms. Brown, stirring frequently. Add onions, celery, salt, pepper, ginger and hot water or stock. Bring to boil, cover, turn heat to low and simmer two hours or until meat is tender. Add soy sauce, well drained bean sprouts and bring to boil. Thicken with cornstarch and cold water stirred into a smooth mixture. Cook till thickened and cook 10 minutes longer. Serve with rice or fried noodles. (canned Chinese noodles). Serves 4.

Eleanor Daley

CORNED BEEF IN OVEN

3 or 4 lbs. corned beef
1/4 cup water
2 Tbsp. mixed spice
1 orange, sliced
1 onion, sliced
1 rib celery with leaves, sliced
1 carrot, sliced

Soak corned beef 1/2 hour before baking, then dry thoroughly. Put beef in center of heavy foil in shallow pan. Arrange vegetables, orange and spices over and around meat. Add water and seal.

Bake at 300 degrees for 4 hours.

Marie Tichacek

BEEF STOCK

1 qt. water
1/4 tsp. garlic powder
1/2 tsp. onion salt
1/2 tsp. celery salt
Salt and Pepper to taste
1 tsp. Kitchen Bouquet
1 1/2 tsp. Wilson B V (beef base - Beefer Upper)
1 tsp. Lea & Perrins worcestershire

Bring to boil - put lid on - simmer 3/4 hour
(This is especially good when you have left over beef and no gravy)

Helen Christian

HASENPFEFFER

1 rabbit, cut up
1 small onion
4 bay leaves
6 whole cloves
3/4 tsp. vinegar
Flour to thicken gravy

Brown rabbit lightly in a little shortening then cover with water. Add onion, bay leaves and cloves. Cook until tender. Add vinegar and simmer slowly for 30 minutes. When ready to serve, thicken with flour mixed in a little cold water.

Bernice Godefroid

ELEPHANT STEW

1 Elephant (medium size)
Salt and pepper
Brown gravy to cover
2 rabbits (optional)

Cut elephant into bite-size pieces. Add the brown gravy and cook at 465 degrees for about four weeks. Salt and pepper to taste.

This will serve 3,800 people. If more are expected, the rabbits may be added, but do this only if necessary, for most people do not like to find "hare" in their stew.

Very popular recipe

VEAL CUTLET PARMESAN

1 1/2 lbs. veal cutlets
2 Tbsp. flour
3/4 tsp. garlic salt
1/4 tsp. basil
3 Tbsp. Crisco
1 cup sherry
1/2 cup sour cream
1/2 cup grated parmesan cheese

Bone cutlets and cut into serving size pieces. Coat with mixture of flour, garlic salt and basil. Brown on both sides in Crisco. Add wine. Cover and simmer 45 minutes or until tender. Combine sour cream and parmesan cheese and spoon on top of meat. Cook 5 minutes longer. Remove meat to serving platter. Stir pan juices to blend and pour over meat. Serves 4 to 6.

Margaret Holmes

VEAL CASSEROLE

1 lb. veal, cubed
1 cup celery, diced
1 small onion, diced
2 cans chicken rice soup
1 can golden mushroom soup
1/2 cup uncooked whole rice

Brown veal and onion in skillet. Place in bowl, add celery, 2 kinds of soup and 1/2 cup rice. Put all of this in greased casserole. Bake 1 1/2 hours at 350 degrees.

Helen Wille

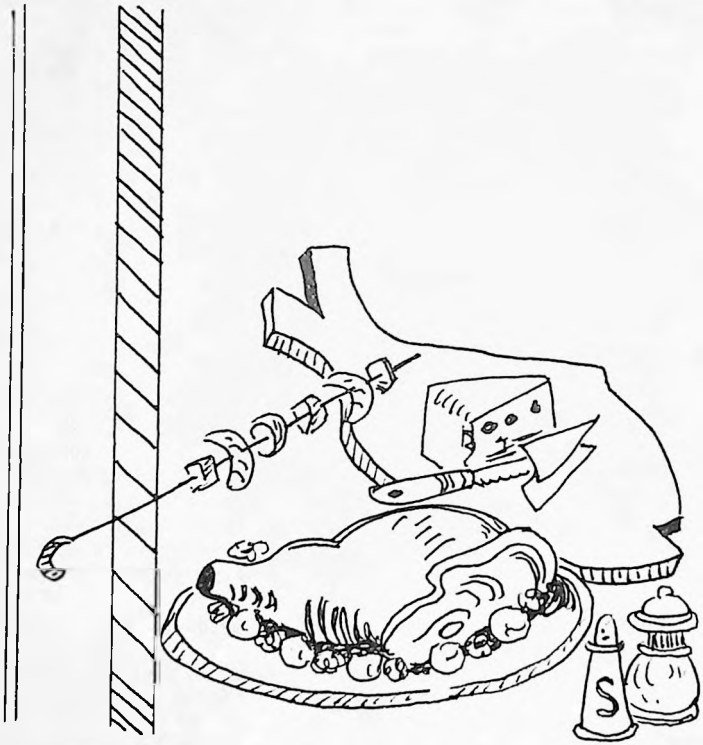
LEG OF LAMB

Wash lamb. Pat dry. Make slits in skin and insert small pieces of garlic in slits. Dredge lamb with salt and pepper and flour. Place strips of bacon over top of lamb. Fasten loosely with toothpicks. Lay 1 stalk of celery and 1/2 onion in bottom of roaster, cover with rack. Mix 1 tablespoon of chili sauce or catsup, 1 tablespoon of Kitchen Bouquet and 1 cup wine and add to bottom of roaster.

Put lamb in rack in roaster and bake uncovered at 400 degrees until brown; then cover and bake at 350 degrees for 2 to 3 hours, allowing 30 minutes to the pound. After lamb is finished, remove celery and onion and make your favorite gravy from pan drippings.

Bertha DeuFriend

MORE
MAIN DISHES



PORK CHOPS WITH ORANGE RICE STUFFING

6 pork chops, 1 1/2 inch thick, with pockets
Salt
Pepper
Milk
Flour
3 Tbsp. fat or oil
1 chicken bouillon cube
1/2 cup orange juice
1/2 cup raisins (optional)
1 cup long grain white rice (uncooked)
2 cups water
2 oranges, peeled, sliced

Season chops with salt and pepper. Dip in milk; coat lightly with flour. Brown chops in hot fat; drain. Plump raisins in hot water. Cook rice in 2 cups of water in which bouillon cube has been dissolved. Cook 14 minutes at lowered heat after water reaches boil. Add raisins and cut up orange pieces to rice, mix with half cup orange juice and warm in pan used to brown chops. Stuff chops with rice mixture. Cover and bake at 350 degrees for 1 hour, 10 minutes. Remove cover; bake 10 minutes longer, basting with orange juice to which honey may be added, if desired, for extra sweetness and glaze.

Susan Riggs

PORK CHOPS, COLOMBO STYLE

12 thick pork chops
Salt and pepper to taste
1 oz. olive oil
1 pint sherry wine
1/2 cup tomato paste
1 pint soup stock, beef

Sprinkle salt and pepper on chops, brown well on both sides in oil. Add wine, cover and simmer, turning ocassionally. When wine is nearly evaporated, add tomato paste and soup stock, adding water if necessary. Simmer until meat is cooked. Serve sauce over chops.

NOTE: Sauce is excellent on noodles or rice.

Rosemary Hollander

CREOLE PORK STEAKS

4 to 6 pork steaks, cut 1/2" thick. Salt and pepper.

Creole Sauce:

1/4 cup finely chopped onion
1/4 cup minced green pepper
1 clove garlic, minced
2 tsp. chopped parsley
1 can (4 oz.) sliced mushrooms, drained
1 Tbsp. lard or drippings
1 Tbsp. flour
2 cups tomato juice
1 tsp. salt
1 tsp. sugar

Cook onion, green pepper, garlic, parsley and mushrooms in lard or drippings until lightly browned. Add flour and stir until smooth. Gradually add tomato juice and seasonings. Cook, stirring constantly until slightly thickened.

Brown steaks in frying pan, pour off drippings. Season with salt and pepper. Place steaks in shallow baking pan. Pour creole sauce over steaks. Cover tightly and bake in a moderate oven 350 degrees for 1 hour or until tender.

Dorothy Zuzenak

PORK CHOP MARENGO

8 pork chops, 3/4 inch thick (about 2 1/2 lbs.)
1 envelope Shake N Bake pork seasoned coating mix
1 jar (14 oz.) meatless spaghetti sauce
1 can (4 oz.) sliced mushrooms
1 green pepper, sliced
1 medium onion, sliced

Coat pork chops with seasoned coating mix as directed on package. Combine spaghetti sauce and mushrooms with liquid in shallow baking dish. Scatter green pepper and onion over sauce. Arrange chops on top. Bake at 425 degrees for 45 minutes or until chops are tender. Serves 8.

Anna Marie Mackey

GRAVY BAKED PORK CHOPS

6 lean pork chops, 1/2 to 3/4 inch thick
1/4 tsp. salt
1/8 tsp. pepper
1 can cream of chicken or mushroom soup
2/3 cup evaporated milk
1/3 cup water

Brown seasoned pork chops in 1 Tbsp. hot shortening, pour off drippings. Pour around and over the chops a mixture of the soup, milk and water. Bake in 350 degree oven 45 minutes until chops are tender. Stir gravy well. Or you can cover chops and cook on top of stove about 45 minutes over low heat. Stirring now and then.

Dolly Ahlmeyer

SCRUMPTIOUS PORK CHOPS

6 to 8 center cut pork chops
1/4 cup prepared mustard
1/2 cup water
1 cup flour
1 can condensed cream of chicken soup
1 soup can of water
Salt and pepper to taste
Oil or shortening for frying

Mix mustard with water, Mix flour salt and pepper. Dip chops in mustard mixture to coat, then into the flour mixture. Brown chops in hot shortening. Drain off excess fat and place chops in casserole. Mix soup and water and heat. Pour soup mixture over chops. Bake at 350 degrees for 1 hour.

Catherine Burke

SPANISH PORK CHOPS

Thick pork chops (however many you need)
Slice of onion on each (more or less to your taste)
Green pepper strings on each
1 heaping Tbsp. chili sauce on each
Salt and pepper to taste
Just enough water on bottom of pan

Bake at 350 degrees, approximately 45 minutes to 1 hr. depending on thickness of chops. DO NOT UNDER COOK.

Catherine Burke

PORK STEAKS AND APPLE KRAUT CASSEROLE

4 pork shoulder steaks cut 1/2" thick and trimmed
2 Tbsp. lard or drippings
1 Tbsp. prepared mustard with horseradish
1 can (1 lb. 13 oz.) sauerkraut, drained
2 medium apples, chopped
1/2 cup chopped onion
1 tsp. caraway seed

Brown steaks in lard or drippings. Pour off drippings. Season steaks with salt and pepper. Spread mustard over steaks.
Combine sauerkraut, apples, onions and caraway seed. Place in 2 quart baking dish. Arrange steaks on top of mixture. Cover tightly and bake in a moderate oven 350 degrees 30 minutes. Uncover and continue baking 30 minutes. Yield: 4 servings.

Sylvia Maschek

PORK CHOPS WITH KRAUT

6 Rib pork chops, cut 1/2 inch thick
1 Tbsp. shortening
1 cup chopped apple, unpared, raw
1 can (1 lb. 11 oz.) sauerkraut, drained
1 cup chopped onion
1/2 cup liquid (sauerkraut juice and water)
2 Tbsp. light brown sugar
1/2 tsp. caraway seed
1 tsp. salt

Brown chops on both sides in shortening in 12 inch skillet. When brown, remove from skillet, add onion and apple to drippings - heat.

Stir in sauerkraut, liquids, brown sugar and caraway seed. Arrange chops on top. Sprinkle with salt. Cover and cook over low heat 30 minutes or until chops are tender, add additional water if needed to keep sauerkraut moist. Serves 6.

Eleanor Bartels

CHARLIE'S 9 for 90 BRUNCH

1 lb. bacon, diced
1/2 lb. ham, diced
4 medium potatoes, cooked and diced
1/2 green pepper, chopped
1/4 cup chopped onion
8 eggs
Salt
Pepper
1/4 tsp. Beau Monde

Cook bacon and ham in skillet on low heat; add potatoes. Add green pepper and onions. Beat eggs and add to skillet with salt, pepper and Beau Monde. Turn as necessary. Serves 8.

Charlie Schlitt

EASY PORK CHOP SUPPER

4 or 5 raw potatoes
4 large pork chops
1 can Campbell's chicken rice soup

Lightly grease large pie plate. Peel and slice potatoes and arrange them in pie plate. Trim fat from pork chops. Arrange chops on top of potatoes, watching that they do not overlap. Sprinkle lightly with salt and pepper. Over this pour Campbell's soup. Bake in oven at 350 degrees for 1 hour. After first half hour, remove from oven, turn chops and lightly salt other side. Serves 3 or 4 persons. If you double the recipe use a 13 x 9 inch glass baking dish.

Marie Berberich

ONE POT CHOPS

3 to 4 pork chops
3/4 cup raw rice
1 can condensed onion soup
1/4 cup wine
1/2 cup water
Fresh chopped parsley or dried parsley flakes

Trim chops and melt trimmed fat slightly in heavy skillet; discard fat. Brown chops on both sides. Sprinkle raw rice around chops. Pour on soup, wine and water (use all water, instead of wine, if you like) and sprinkle with parsley. Reduce heat; cover and simmer about 45 minutes, until most of the liquid has evaporated. Serve chops with the saucy rice and a salad or vegetable.

Karen Marshall
St. Louis Globe Democrat

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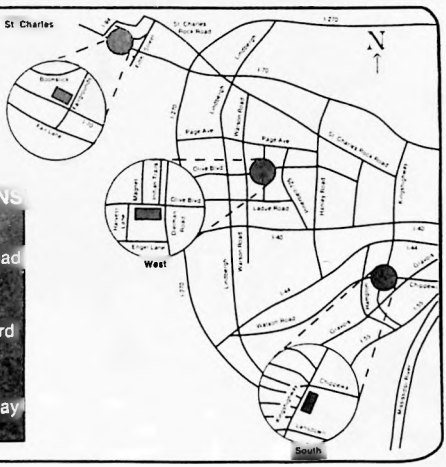
FUNERAL HOMES



THREE LOCATIONS

St. Charles
1475 Fairgrounds Road
(314) 724-1020

West
9450 Olive Boulevard
(314) 994-3322

South
4228 S. Kingshighway
(314) 351-4320

BREAKFAST OMELET

1 1/2 stick butter
2 cups milk
1 lb. grated cheddar or Velveeta
1 medium green pepper
1 can cream of chicken or mushroom soup
8 slices bread (cubed)
6 eggs or more, if eggs are small
1 medium onion
1 lb. bacon

Great to prepare on Saturday afternoon for Sunday morning!

Fry chopped bacon; drain well. Saute onions and green pepper in small amount of bacon drippings. Melt 1 1/2 sticks butter in pan. Mix bread, cheese, bacon, green pepper and onion in melted butter. Beat eggs with 2 cups milk and pour over mixture, mix lightly. (refrigerate overnight.) In a.m. mix can of soup and 1/2 can milk (use soup can). Pour over mixture. Do not stir. Bake 350 degrees for approximately one hour.

Ina Mae Braun

CONNECTICUT QUICHE

9 inch pie crust, unbaked or 1 pkg. crescent rolls pressed into pan
6 slices bacon, crumbled
1 medium onion, cut fine
1/2 to 3/4 lb. mushrooms sliced
8 oz. Swiss cheese, cut julienne
1/4 cup parmesan cheese
4 eggs
1/2 pt. heavy cream
1/2 tsp. salt
Dash of pepper
1/4 tsp. nutmeg

Layer swiss strips into pie crust, add crumbled bacon. Saute onions and mushrooms in bacon grease, drain. Layer onions and mushrooms into pie. Sprinkle with parmesan. Level all ingredients with a spoon. Beat eggs, add cream, salt, pepper and nutmeg. Mix well and pour over pie. Bake 450 degrees for 15 minutes. Reduce heat to 350 degrees and continue baking 20 minutes longer till set.

Candy Cain

CHEDDAR CHEESE QUICHE

1 can biscuits or unbaked pie shell
1 1/4 cup or 5 oz. shredded cheddar cheese
2 Tbsp. flour
2 eggs slightly beaten
3/4 cup milk
1/2 cup cooked ham - cubed
2 Tbsp. pimento (optional)
1/2 tsp. salt
dash pepper

Separate biscuits - arrange in ungreased pie plate - press to form crust. In medium bowl combine cheese and flour. Add remaining ingredients, mix well. Spoon over crust. Cover edges of crust with foil. Bake 350 degrees for 30 minutes. Remove foil and bake 5 - 10 minutes longer until filling is set. Cool 5 minutes before serving.

Rosemary Deters

PERFECT FOR BRUNCH

10 slices bread
1 lb. Velveeta cheese
1/2 lb. margarine
8 eggs
3 1/2 cups milk
1 lb. cubed ham

Remove the crusts from the bread and cube the bread. Line the bottom of a 9 x 13 inch pan with bread. Melt cheese and margarine together and pour over bread. Add ham. Beat eggs and milk together and pour over ham. Refrigerate overnight. Bake 30 minutes or more at 300 degrees. Serves 8.

Anna Marie Mackey

TOASTED CHEESE 'N EGG SANDWICH

For each sandwich take:

2 slices bread - 1 slice cheese - 1 egg

Melt dab of butter or margarine in skillet. Beat egg in shallow flat bowl with dash of salt and pepper. Dip cheese sandwich in egg, both sides, then place in skillet. Pour remainder of egg over sandwich. When golden brown, turn. When toasted on reverse side, remove and serve.

Doris Callahan

MOCK CHEESE SOUFFLE

16 slices white bread
1 lb. grated cheddar cheese
Ham or chipped beef
5 eggs, beaten
3 cups milk
1 tsp. dry mustard
salt & pepper to taste

Butter a large oblong pan. Cut crusts off the bread and butter both sides lightly. Place 8 slices in pan, put cheese on top, then bite size pieces of meat. Place next 8 slices of bread on top. Mix eggs, milk and spices. Pour over all. Let stand in refrigerator several hours or overnight. Bake uncovered one hour at 300 degrees. Let stand about 5 minutes to firm up. Serves 8.

Mary Stevison
Stephanie Schulte

CURRIED SUNDAY MORNING EGGS

4 large eggs, broken
1 Tbsp. minced onion
6 mushrooms, chopped
2 Tbsp. milk
Swiss or brick cheese
garlic salt
pepper
curry powder
dried herbs

curry powder) makes the dish - be generous!

Stir milk and onions into eggs in a small bowl. Saute mushrooms in butter until golden, then add them and the butter to the egg mixture. Stir thoroughly, but do not beat the mixture. Add salt, pepper and herbs to taste. Then add curry powder to taste. Stir and pour into still hot skillet, over medium heat. Scatter thin slices of cheese on top of mixture and allow to set. Use a spatula to turn sections of the mixture so that both sides are cooked through. Turn heat up and cook each side until lightly browned. Serve immediately. Serves two.

Joe Winkler

RICH EGG CASSEROLE

1 lb. bacon or 1 lb. brown and serve sausages
1/4 cup butter
1/4 cup flour
1 cup milk
1 cup cream
1 lb. shredded cheddar cheese
1/2 tsp. salt
pepper to taste
1 tsp. crushed thyme
1 tsp. crushed marjoram
1 tsp. crushed basil
1/2 cup parsley - chopped
18 hard cooked eggs, sliced
12 oz. fresh mushrooms, sliced
1 1/2 cups dry bread crumbs
butter

Grease 3 qt. casserole. Fry bacon or sausage - drain and slice. Melt butter - add flour and blend well. Slowly add milk and cream stirring constantly to make a smooth sauce. Add cheese and stir until melted. Add spices and parsley. Mix well. Pour sauce into casserole - top with a layer of eggs, a layer of mushrooms and a layer of bacon or sausage. Repeat until all are used - sprinkle with bread crumbs. Dot with butter. Bake 350 degrees for 30 - 40 minutes. Good for brunch. May be made evening before.

Mrs. George Peach

BRUNCH PUFF

8 slices bacon, or more
2 onions, sliced
12 slices white bread, quartered
1/2 lb. Swiss or cheddar cheese, shredded
8 eggs, beaten
4 cups milk
1 1/2 tsp. salt
1/4 tsp. pepper

Cook bacon until crisp. Cook onions in bacon drippings until soft. Spread half of bread in a greased 9 x 13 inch pan. Sprinkle half of bacon (crumbled), onions and cheese. Repeat layers. Combine eggs, milk, salt and pepper and pour mixture over top layers in pan. Bake at 350 degrees 45 to 50 minutes until set and fluffed. Serves 8 persons. Casserole can be prepared and refrigerated until 1 hour before serving time. Mushrooms may be added with bacon, cheese and onions.

Ruth Morray

HAPPY HOME CASSEROLE

4 cups of LOVE
2 cups of LOYALTY
1 cup of FRIENDSHIP
3 cups of FORGIVENESS
5 Tbsp. of HOPE
2 Tbsp. of TENDERNESS
4 quarts of FAITH
1 barrel of LAUGHTER

Take the LOVE and LOYALTY and mix thoroughly with FAITH. Blend it with TENDERNESS, KINDNESS and UNDERSTANDING. Now add FRIENDSHIP and HOPE, sprinkle abundantly with LAUGHTER. Bake it with SUNSHINE. Serve daily with generous helpings.

Sue Reilly

SLUH BRUNCH

8 slices of cubed bread
2 cups grated sharp cheese
1 1/2 lbs. link sausage
4 eggs
2 1/4 cups milk
3/4 tsp. dry mustard
1 can cream of mushroom soup
1/2 cup milk

Line bottom of buttered dish (8" x 12") with bread. Top with cheese. Brown, drain and slice sausage and put on top of cheese. Beat eggs, milk and mustard. Pour over mix. Cover and refrigerate overnight. Dilute soup with 1/2 cup milk and pour over casserole. Sprinkle with parsley, if desired. Bake at 300 degrees for 1 1/2 hours or until set. Smoked links may be substituted for the sausage. Serves 8.

Doris Callahan

SPAGHETTI WITH BACON AND EGGS

1 lb. pkg. spaghetti
5 eggs
grated parmesan cheese
5 strips bacon

Cook spaghetti accoring to directions on package. Dice bacon and brown until crisp. After spaghetti is cooked, break raw eggs on spaghetti and pour hot bacon grease and bacon pieces on the eggs and mix well. Serve with grated parmesan cheese.

Elvira Brennell

CHIPPED BEEF AND EGG CASSEROLE

4 slices bacon, diced
1/2 lb. chipped beef coarsely shredded
1/4 cup butter or margarine
1 or 2 (4 oz.) cans sliced mushrooms
1/2 cup flour
1 qt. milk
pepper to taste
16 eggs
1/4 tsp. salt
1 cup Pet evaporated milk
1/4 cup melted butter

Saute bacon, remove pan from heat. Add beef, butter and 3/4 of the mushrooms (1/4 to garnish). Mix well. Sprinkle flour and pepper over bacon mixture. Gradually stir in milk. Cook until sauce is thick and smooth. Stir constantly. Scramble eggs in melted butter. Place in casserole. Alternate eggs and sauce in 4 layers ending with sauce. Cover and bake at 275 degrees for 1 hour.

Mildred Tichacek

GOLD RUSH BRUNCH

1 box Betty Crocker Hash Browns with Onions
4 Tbsp. butter
1/4 cup flour
1/2 tsp. salt
1/8 tsp. pepper
2 cups milk
1 cup sour cream
2 Tbsp. parsley
8 Canadian bacon - 1/4 inch slices
8 eggs

Soak potatoes according to package. Drain. Melt butter in pot, blend in flour, salt and pepper. Add milk and stir until thick and bubbly. Stir in sour cream, parsley and hash browns. Place in greased 13 x 9 inch pan. Place Canadian bacon down center of potatoes and bake 350 degrees for 20 minutes. Remove from oven and make 8 holes in potatoes and place an egg in each. Return to oven and bake 10 - 12 minutes.

Janet Kimack

HAM FILLED CREPES

3 eggs, beaten
1 cup milk
1/3 cup water
1 cup flour
1/4 tsp. baking powder
1/2 tsp. salt
3 Tbsp. sugar

Mix the first three ingredients. Sift together the rest and add to the wet mixture. Let batter set one hour at room temperature after which it should be very thin. Pour batter into greased crepe pan or small skillet. When brown, turn carefully and brown on other side. Flip finished crepes onto a plate. Makes about 1 dozen crepes.

FOR FILLING:
3 cups ground ham
1 cup grated sharp cheddar cheese

Combine ham and cheese. Spoon filling at one end of crepe. Roll it up and place in baking dish. Heat crepes at 325 degrees for 10 minutes. Leave them in oven on low, until ready to serve. Can be frozen for later use.

FOR SAUCE:
2 Tbsp. butter
1 cup milk
1/8 tsp. pepper
2 Tbsp. flour
Dash curry powder
1/2 tsp. salt

Melt butter in a double boiler over low heat. Add milk graually, then seasonings, then flour gradually. Sauce is ready when thick and smooth. Place crepes on serving dish or individual plates. Spoon sauce over center of crepe.

Judy Hebenstreit

BAKED HAM

Bake bone or boneless ham in slow oven (325 degrees) 12-15 minutes per pound. Before baking "score" top (fat side). During last hour of baking glaze with:

1 cup brown sugar, 1 Tbsp. dry mustard and enough peach brandy to make syrup like mixture. Pineapple slices and marachino cherries give a festive look and pineapple juice can be substituted for brandy.

Margaret Holmes

BBQ SPARE RIBS

Weight of each rib 3 lbs. or under, preferably under 3 lbs. Have butcher cut off rib tips and tip of rib. (These tips can be used for cooking with sauerkraut or other ways.)

After ribs are trimmed of fat, cut in half. Season ribs with salt, pepper and Accent. If you like garlic, sprinkle garlic powder on ribs on both sides. Place in shallow roasting pan as many as pan will hold with overlapping. Bake bone side up in 350 degree oven, add a small amount of water. Cover with heavy aluminum foil. Bake 45 to 60 minutes. Remove pan from oven and turn ribs over. Sprinkle finely chopped onion or onion flakes over ribs.

Cover again with foil and put back in oven, turn oven to 300 degrees. After baking 30 minutes, pour BBQ Sauce on ribs and bake until done, uncovered.

BBQ SAUCE

1 bottle of favorite BBQ sauce, hot or mild

Add pure honey to sauce for for better flavor

These can be made ahead of time and frozen and wrapped in freezer wrap paper, to be thawed, heated and more BBQ sauce added as desired.

Joseph J. Wille

HAM LOAF (Serves up to 12)

1 1/2 lbs. ham (ground)
1 1/2 lbs. pork (ground)
1 1/2 lbs. veal or beef (ground)
1 cup bread crumbs, moistened with milk
3 eggs - well beaten
1 can tomato soup
1 onion (minced)
Horseradish dressing

Mix well and bake about 2 hours in 350 degree oven. Serve with horseradish dressing. (Slices beautifully to serve cold.)

Evelyn Brown

BACHELOR BAR-B-Q SAUCE

This recipe can be reduced based on the amount of sauce that you begin with.

2 gallons sauce - any brand plain commercial barbecue sauce

Place the sauce in a large 9 or 10 quart pot and simmer over a low heat adding the following:

3 strips raw bacon, but into thirds
6 peppercorns
4 bay leaves
2 Tbsp. allspice
1 tsp. red pepper
1 tsp. chili powder
4 cans beer
4 lemons, cut in half, squeeze the juice into the pot and then place the lemons in the pot.

After you have these items in, stir it occasionally and let it simmer for about 4 hours.

OTHER ITEMS THAT CAN BE ADDED FOR FLAVOR:

2 or 3 pods (small) garlic
1 or 2 small beef bones (cook with sauce)

When your meat is tender, then pour the sauce over it, and let the meat simmer in the sauce for about 30 minutes. Can be stored.

Tom Daley

TOMATO BARBECUE HAM SAUCE

1 can tomato soup
1/2 tsp. celery salt
1/4 cup vinegar
1/4 cup water
1/4 tsp. allspice
5 tsp. sugar or more to taste
1/4 tsp. pepper

Mix all ingredients together and bring to a boil, then turn off heat and put slices of ham in and serve.

Teresa Luking

BARBECUE SAUCE

1 bottle Brooks regular catsup
1 bottle Brooks hot catsup
1 bottle beer

Mix, heat and baste your barbecue.

Gertrude Hoerr

FINGER DRUMSTICKS

3 lbs. small chicken wings
1/2 cup sugar
3 Tbsp. cornstarch
1 tsp. salt
1/2 tsp. ground ginger
1/4 tsp. pepper
3/4 cup water
1/3 cup lemon juice
1/4 cup soy sauce

Cut chicken wings in 3 sections, discard tips. Place them single layer in broiler pan. Bake in 400 degree oven 30 minutes turning once. Meanwhile mix dry ingredients in saucepan; add liquids - cook stirring constantly - boil 3 minutes - Brush over wings, continue baking, turning and brushing for 40 minutes. Serve hot.

Ina Mae Braun

CHICKEN CASSEROLE

1 cup potato chips,crushed
1 cup corn flakes, crushed
2 cups cooked chicken, diced
1 can (10 1/2 oz.) cream of chicken soup
1 cup chopped celery
1/2 cup salad dressing
2 Tbsp. lemon juice
4 hard boiled eggs,chopped
Chopped sauteed almonds

Combine potato chips and corn flakes. Place 1 1/2 cups of the mixture in greased 9 inch pan or casserole. Combine chicken, soup, celery, salad dressing, lemon juice and eggs and place over crumbs. Top with layer of almonds, sprinkle with remaining crumbs. Bake at 450 degrees for 15 minutes. Serves: 6 to 7 people.

A delicious way to serve chicken.

Jean Kammler

COOKED CHICKEN, PORK OR VEAL CROQUETTES

2 tsp. meat drippings or margarine
3 1/2 tsp. flour
3/4 tsp. salt
1/4 tsp. pepper
1 cup canned milk
1 1/2 cups cooked meat or chicken, minced
2/3 cup bread crumbs
Cream of mushroom soup, white sauce or cheese sauce

Melt meat drippings or margarine over low heat. Add and blend in flour, salt and pepper and stir slowly. Add 2/3 cup canned milk, stir and boil slowly until thick. Remove from heat and mix in cooked meat or chicken. Cover and chill until firm. Shape into 4 croquettes. Roll in bread crumbs, then in 1/3 cup canned milk and again into bread crumbs. Fry slowly until brown. Drain on absorbent paper. Serve with mushroom soup, white or cheese sauce.

Thecla Rothermich

CHICKEN RING

2 4 lb. chickens
3 cups bread - like for dressing
1 1/2 cups cooked rice
6 eggs, beaten until light
1/2 cup chopped pimentos
1/2 tsp. paprika
salt to taste
4-5 cups chicken broth so it is juicy

Boil chicken until tender with some celery. Take meat off bones and cut in small pieces. Put all ingredients in a pan so it is 2 or 3 inches thick. Bake at 350 degrees for 1 hour. Let stand for a few minutes before serving. Serves 20.

Marie Tichacek

TOAST SHELLS FOR CREAMED FOOD

For chicken ala king, creamed ham, creamed beef, creamed fish, make over toast shells. Trim crust from bread, brush sides of bread with butter. Press in muffin pans. Bake 400 degrees for 10 minutes.

Margie M. Weinland

DRESSING FOR FOWL

Toast, then cut into small cubes	10 slices bread (If desired mix white, rye, wheat)
Saute in butter or margarine	2 sticks celery, finely cut 1 small green pepper, finely cut Several green onions finely cut
Mix together with	1 hard boiled egg, chopped
A small amount of cooked rice may be added to mixture	3/4 cup (approx.)
Add	1 apple, finely cut or 1/2 cup raisins
Add	Salt and pepper to taste

Pour over the above, boiling water or stock in which giblets have been cooked, sufficient to moisten. Sufficient to stuff 3 chickens or one large turkey.

Can also be baked in covered dish at 350 degrees for approximately 40 minutes.

Mrs. Eugene Laforest

CHICKEN MEAL

1 cut-up chicken, seasoned
1 can cream of mushroom soup
2 tsp. chopped parsley
3/4 cup regular rice
1 can cream of celery soup
1 pkg. dry onion soup mix

Lay chicken in bottom of pyrex baking dish. Mix all other ingredients and pour over chicken. Cover with foil and don't peek. Bake at 350 degrees for 2 hours.

Adele Schlittler

COLONIAL CHICKEN

1/4 cup cooking oil
1/2 tsp. flavored salt
1/4 tsp. lemon pepper
4 whole chicken breasts split
1 pkg. (4oz.) sliced boiled ham
1 pkg. chicken gravy mix
1 can sliced mushrooms (3 or 4 oz.)
1 Tbsp. lemon juice

Combine oil, salt and pepper in a cup. Brush both sides of chicken breasts with mixture.
Cut ham into wide strips.
Broil chicken breasts skin side down for 15 minutes; turn; brush again.
Broil chicken 10 minutes longer. Arrange ham strips on chicken; brush with oil mixture. Broil 5 minutes longer or until chicken is tender and ham is lightly browned.
Prepare gravy according to directions on package, heat, add mushrooms with liquid and lemon juice until bubbly-hot.
To serve, arrange chicken and ham on small platter; spoon some of gravy mixture over all.
Serve remaining gravy separately.

Kaye Quentin

CHICKEN CRUNCH

1/2 cup chicken broth
2 cans cream of mushroom soup
3 cups cooked chicken (cut up)
1 Tbsp. grated onion
1 7 oz. can tuna
1 cup celery
1 can water chestnuts (cut up)
1 small can chow mein noodles
1/4 cup toasted almonds

Blend broth and soup in 2 quart casserole. Mix other ingredients, except almonds. Bake at 325 degrees for 40 minutes. Sprinkle on blanched almonds. Serves 8.

Doris Callahan

FLORENTINE CHICHEN

2 pkgs. (10 oz.) frozen chopped spinach
4 Tbsp. butter
6 Tbsp. flour
2 tsp. Accent (M.S.G.)
Dash of cayenne pepper
1/2 cup dried bread crumbs (Italian)
3 cups milk
1/2 cup grated parmesan cheese
1 cup light cream
4 cups cooked chicken (large cubes)

Cook spinach per directions. Drain well. Arrange on bottom of 3 quart oblong casserole. Arrange cooked chicken over spinach (4 cups will almost cover casserole completely.)

In saucepan melt 4 Tbsp. butter. Stir in flour, Accent, salt and cayenne. Gradually stir in milk; cook, stirring constantly, until mixture is thickened and comes to a boil.

Add cheese and cream. Stir over low heat until cheese melts; pour over chicken. Sprinkle with bread crumbs, dot with butter. Place in a preheated 350 degree oven. Bake 45 minutes. Place under broiler to brown top (lightly). Serves 10.

Bea Binns

CHICKEN DIVAN

2 pkgs. (10 oz. frozen broccoli
2 cups sliced cooked chicken or 3 chicken breasts cooked & boned
2 cans condensed cream of chicken soup
1/2 cup mayonnaise
1 tsp. lemon juice
1/2 tsp. curry powder (may be eliminated)
1/2 cup shredded sharp American cheese (or can use milk cheddar cheese)
1/2 cup soft bread crumbs
1 Tbsp. butter, melted

Cook broccoli in salted water. Drain. Arrange in greased 9 x 13 inch casserole. Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken, sprinkle with cheese. Combine crumbs with butter, sprinkle over top. Bake at 350 degrees for 25 to 30 minutes.

Wilma Doering

CHICKEN PARISIAN

1 sliced cooked chicken (about 2 chicken breasts)
6 thin slices of ham
2 pkgs. (10 oz.) each frozen or 2 lb. fresh broccoli cooked
1 cup grated parmesan cheese
1 can (4 oz.) button mushrooms
3 Tbsp. butter or margarine
3 Tbsp. flour
1/4 tsp. salt
1/4 tsp. pepper
1 1/2 cup milk
1/4 tsp. nutmeg
1/3 Miracle Whip
1/3 cup whipping cream, whipped
3/4 tsp. Worcestershire sauce

Place slices of cooked chicken, with 1/2 slices of ham on top, in a 9x13 dish. On top of each slice of chicken and ham place several pieces of broccoli, sprinkle with half of the cheese. Top with mushrooms. Melt butter or margarine over low heat in a heavy saucepan, blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Bring to boil, stirring constantly. Boil 1 minute. Blend in rest of ingredients. Pour over broccoli and sprinkle with remaining cheese. Broil until brown and bubbly, 3 to 5 minutes. Makes 6 servings.

Dolly Ahlemeyer

GREEK STYLE CHICKEN

Cut up chickens.
Cut breast in 3 pieces and flatten.
Place in square pan.
Spread melted butter on chicken with a brush.
Sprinkle with salt, pepper and oregano.
Cut 2 lemons in half and squeeze the juice over chicken.
Put in 450 degree oven until chicken starts to brown.
Reduce heat to 325 degrees and bake for 1 1/2 hours.
While cooking, add water to pan to use for basting chicken while it is cooking (about 1/2 cup).

Alfred Daley

CHICKEN SHRIMP SUPREME

1/4 cup (1/2 stick) butter or margarine
1/2 lb. sliced fresh mushrooms
2 Tbsp. sliced green onion
2 cans (10 1/2 oz. each) cream of chicken soup
1/2 cup Sherry
1/2 cup light cream
1 cup (4 oz.) shredded cheddar cheese
2 cups cooked shrimp
2 cups diced cooked chicken
2 Tbsp. chopped parsley
Hot buttered rice

In saucepan melt butter; add mushroom and onion, saute 5 minutes. Add soup, gradually stir in sherry and cream. Add cheese and heat over low heat, stirring occasionally, until cheese is melted. Add chicken and shrimp, heat to serving temperature. Just before serving, stir in parsley. Serve over rice.

Dolly Ahlemeyer

CHICKEN RICE CASSEROLE

1/2 stick butter
1/3 cup flour
1 1/2 tsp. salt
1/8 tsp. pepper
2 cups milk
1 1/2 cup minute rice
1 5 1/2 lb. stewing hen

2 cups chicken broth or 2 cans of either cream of mushroom soup or cream of chicken soup.

Cook chicken until tender. Remove from broth and cut into bite-size pieces. Set aside. Melt butter in large sauce pan and blend in flour & spices. Stir over medium heat until smooth. Remove from heat, add milk & broth or soup. Return to heat & boil for 1 min. Add rice & chicken & mix well. Pour into an ungreased 1 1/2 quart casserole. Bake at 350 degrees for 45 minutes.

Left-over turkey may be substituted.

Barb Winschel

CHICKEN STUFF

2 large chicken Breasts (3 if small)
1/2 cup Progresso Italian bread crumbs
1/4 cup parmesan cheese
1 tsp. salt
1/2 tsp. Italian Seasoning
1 tsp. paprika
1/2 cup melted butter

Remove skin and bone from chicken while partially frozen. Cut into 1 to 1/2 inch squares. Mix bread crumbs, cheese, salt and seasonings in bowl. Dip chicken in melted butter, then roll in crumbs. Arrange on cookie sheet and freeze until firm in plastic bag. Bake at 350 degrees for 15 minutes.

Mrs. C. Dammrich

BUSY DAY CHICKEN AND RICE CASSEROLE

3/4 cup rice uncooked (Uncle Ben's)
1/2 can water
1 can onion soup
1 chicken (fryer) cut in serving pieces
1 can cream of mushroom soup
1/2 can water

Place rice, onion soup and 1/2 can water in large casserole, mix with fork. Place chicken pieces on top of rice mixture in single layer. Mix can of mushroom soup and 1/2 can water and pour on top of chicken. Place in 350 degree oven and bake uncovered 1 1/2 hours.

Frances Grana

CHICKEN LIVER DUMPLINGS

Chicken livers from about 3 chickens
1 cup bread crumbs
1 medium size onion
3 Tbsp. flour
1 tsp. salt
1 egg
Dash of pepper
2 quarts chicken soup

Put chicken livers through a grinder. Chop onion fine and add to pureed livers. Add bread crumbs, flour, salt, egg and pepper. Mix thoroughly. Drop from teaspoon into about 2 quarts of chicken soup. Bring to a boil. This makes about 6 servings.

Margie M. Weinland

PARTY CHICKEN BREAST

2 large or 3 small chicken breasts
1/2 cup unseasoned bread crumbs
1/4 cup grated parmesan cheese
2 tsp. Accent
1 tsp. salt
1 tsp. crushed basil leaves
1/4 tsp. ground thyme
1 tsp. paprika
1/2 cup melted butter

Remove skin and bones from chicken and cut chicken into 1 1/2 inch squares. Mix cheese, bread crumbs and spices together. Dip chicken squares into melted butter then in the bread crumb mixture. Arrange on foil lined baking sheet. Bake in preheated oven at 400 degrees for 20 minutes.

Serve as main dish or hors d'oeuvres. Can be made ahead of time.

Margie M. Weinland

CHICKEN BREASTS TARRAGON

1/2 cup (1 stick) butter
1/4 cup minced parsley
1 clove garlic, crushed
1 tsp. tarragon, crushed
1/2 tsp. salt
1/8 tsp. pepper
4 large chicken breasts, split and boned

Preheat over to 425 degrees. Cream butter; combine with parsley, garlic, tarragon, salt and pepper. (or, place all these ingredients in food processor with steel knife and process a few seconds until blended.) Loosen skin on one side of each chicken breast, keeping outer edges intact, just enough to form a pocket. Place about one tablespoon butter-herb mixture in each pocket. Close pocket and press, smoothing mixture under skin. Place chicken, skin side up, in shallow baking pan. Bake in preheated oven at 425 degrees for 35 minutes basting occasionally with pan drippings. Garnish serving platter with watercress and orange basket, if desired. Yield: 8 servings.

Jeanne Krull

PARTY CHICKEN CASSEROLE

8 sticks celery, chopped
1 green pepper, chopped
1 large onion chopped
Butter (enough to saute, above vegetables)
1 small jar of pimento stuffed olives
2 (10 1/2 oz.) cans cream of mushroom soup
2 (8 oz.) cans of mushrooms, with liquid
2 (4 oz.) cans of pimentos
2 cans chow mein noodles
1 cooked frying chicken (diced)

Saute celery, pepper and onion in butter, add chicken, soup and milk. Add celery, pepper and onion mixture, mushrooms and pimentos and olives, stir in chow mein noodles. Place in casserole, bake at 350 degree, covered for 20 minutes. Remove cover - bake for another 20 minutes. May be prepared ahead of time, adding noodles just before baking. Makes about 8 to 10 good servings.

Dolly Ahlemeyer

PARTY CHICKEN

8 good size chicken breasts (skin and bone removed)
8 slices bacon
1 pkg.(4 oz.)chipped beef
1 (10 1/2 oz) can cream of mushroom soup
1/2 pt. sour cream

Wrap each breast with a piece of bacon. Cover bottom of flat greased baking dish (8 x 12 x 2) with chipped beef. Arrange chicken breasts on chipped beef. Mix soup and sour cream and pour over all. Bake at 275 degrees for 3 hours, uncovered. Serves 8.

Dolly Ahlemeyer

PATIO CHICKEN

1 cut-up chicken (skinned)
2 cups crushed corn flakes or corn flake crumbs
1 small bag of potato chips, crushed
1 stick margarine or butter, melted
Poultry seasoning, garlic salt, pepper and salt to taste.

Melt butter, add seasoning, stirring well, so seasonings do not settle in bottom of pot. Dip chicken in butter mixture, then in corn flakes and potato chips (which have been mixed together). See that each piece of chicken is well coated. Put in baking pan and bake in 350 degree oven about 1 hour and 15 minutes. If making for large group of people, just use more chicken and increase all other ingredients.

Dolly Ahlemeyer

CHICKEN

1 cut up chicken dipped in cold water then rolled in mixture:

1/2 cup flour
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. paprika

Place in baking dish skin side down, dot well with 1/4 cup butter. Bake 30 minutes at 350 degrees. Mix 1 1/2 cup hot water and 1/2 cup dry milk. Pour over chicken and bake for 1 1/4 hours.

Charlotte Hausman

CHICKEN RICE CASSEROLE

1 cup River Rice uncooked
2 cans cream of chicken soup
1 pkg. dry onion soup mix
1 cut-up chicken

Mix rice and cream of chicken soup together in the bottom of a 9 x 13 inch pan. Place cut-up chicken on top of rice mixture. Sprinkle dry onion soup mix on chicken. Bake at 250 degrees for 2 to 3 hours.

Jackie Duffey

SAVORY CHICKEN CASSEROLE

2 lbs. cut-up frying chicken
2 Tbsp. shortening
1 can cream of chicken soup
1/2 soup can milk
1/4 tsp. poultry seasoning
1/4 tsp. salt
Dash of pepper
4 carrots (cut in quarters)
6 small onions
1 pkg. frozen lima beans

In skillet, brown the chicken in the shortening then place in a 2 quart casserole. Pour off the drippings from the skillet. Blend the following; cream of chicken soup, milk, poultry seasoning, salt, pepper, carrots, onions and beans. Cover the skillet and cook for 20 minutes, stirring occassionally. Pour over chicken in casserole, cover and bake at 375 degrees for 45 minutes; uncover, bake for 15 minutes or until chicken is tender. 4 generous servings.

Can be made ahead of time and refrigerated. Remove 1 hour, 15 minutes before serving. Bake covered at 375 degrees for 1 hour; uncover; bake 15 minutes or until chicken is tender.

Florence Westermeyer

BAKED CHICKEN SALAD

2 cups diced cooked chicken
1 can (10 1/2 oz.) cream of chicken soup
1 cup chopped celery
2 tsp. grated onion
1/2 tsp. salt
1 Tbsp. lemon juice
3 eggs, hard-cooked and sliced
3/4 cup mayonnaise
1/4 tsp. pepper
2 cups crushed potato chips

Preheat the oven to 450 degrees. Lightly grease a 2 qt. casserole. In a mixing bowl, combine all ingredients except the potato chips. Pour into the casserole and top with the potato chips. Bake for 15 minutes. Serves 6. Makes a lovely luncheon.

Frances Stecher

FILLET FISH BATTER

1 cup flour
1 cup cold water
1 egg
2 Tbsp. oil
2 tsp. baking powder

Mix above ingredients. Add seasoning to taste, salt, pepper, garlic powder, paprika or any other. Dip fillets in batter - fry in deep fat fryer or fry in skillet about 10 minutes on each side or until golden brown.

"If you don't like fish, fry it in this batter and you'll like it."

Marie Berberich

BAKED FISH FILLETS

2 lbs. fish fillets
4 onions, sliced
1/2 cup salad dressing
2 tsp. worcestershire sauce
2 Tbsp. lemon juice
1/4 cup parmesan cheese
2 Tbsp. chopped parsley

Cover onions with water (warm or cold), then drain. When drained, put in pan. Arrange fillets over onions. Mix together salad dressing, worcestershire sauce, lemon juice, parmesan cheese and parsley. Spread over fish. Bake at 350 degrees for 30 to 40 minutes.

Marie Tichacek

TUNA STUFFED NOODLES

1 can tuna (6 1/2 oz.) drained
2/3 cup mayonnaise
1/2 cup chopped pecans
1/2 Tbsp. lemon juice
1/4 cup chopped onion
1/4 tsp. black pepper
1/4 cup chopped parsley
1 box rigatoni noodles

Mix all ingredients well. Stuff into cooked noodles and sprinkle with additional chopped parsley.

1 box rigatoni noodles cooked.

Laurice Nardoni

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2 Tbsp. oil
2 tsp. baking powder

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1/4 tsp. black pepper
1/4 cup chopped parsley
1 box rigatoni noodles

Mix all ingredients well. Stuff into cooked noodles and sprinkle with additional chopped parsley.

1 box rigatoni noodles cooked.

Laurice Nardoni

RICE-CHEESE FISH BAKE

1 cup finely chopped onion
1 cup grated cheddar cheese
2 Tbsp. butter
1/4 tsp. pepper
3 cups cooked rice
1 tsp. salt
2 lbs. fish fillets
melted butter

Cook onion in 2 tablespoon butter until tender. Combine rice, cheese, salt and pepper. Toss lightly. Spread in baking dish. Top with fish fillets. Season fillets with salt and pepper, brush with melted butter. Bake at 375 degrees for 30 minutes or until fish is brown and flakes with a fork. Serves 6

Mary Borchard

TUNA LOAF

1/2 stick margarine
2 heaping Tbsp. flour
2 cups milk
1 can (5 oz.) chow mein noodles
2 cans tuna drained
2 egg yolks
2 egg whites, beaten
1 can (10 1/2 oz.) cream of mushroom soup

Melt margarine, add flour, milk and chow mein noodles, bring to boil, then add tuna. Add yolks one at a time, stirring quickly after each addition. Add beaten egg whites. Pour into buttered casserole and bake in pan of water at 400 degrees about 1 hour. Cut into squares and serve with cream of mushroom soup gravy.

Lea Folkl

TUNA BALLS AND SPAGHETTI

2 Tbsp. margarine
2 Tbsp. flour
1/2 cup milk
1 can tuna (6 1/2 oz.)
1 tsp. lemon juice
dash pepper
1 beaten egg
bread crumbs

Make cream sauce with margarine, flour and milk, pepper and lemon, add tuna and chill. Picking up with teaspoon shape into small balls, dipping in beaten egg and bread crumbs. Brown in margarine, then serve with canned spaghetti and tomato sauce or your own recipe of spaghetti and tomato sauce.

Lea Folkl

SHRIMP CHILLIE QUICHE

1 - 9" frozen pie shell
1 can (7 oz.) evaporated milk
2 eggs
2 Tbsp. flour
3/4 tsp. garlic salt
1/2 cup chopped onions
1/2 cup shredded cheddar cheese
1/2 cup shredded Monterey Jack cheese
1 can chopped green chillies
1 can (4 1/2 oz.) deveined medium shrimp, drained

Preheat oven and cookie sheet to 400 degrees. Prick thawed pie shell with fork, partially bake pie shell about 5 minutes, remove from oven. Reduce oven to 350 degrees. Beat together, eggs, milk, flour, garlic salt (mixture need not be smooth). Stir in cheeses, onions and chillies, pour into pie shell, spread shrimp on top of mixture. Bake on preheated cookie sheet until knife inserted in center comes out clean, about 35 - 40 minutes. Cool 15 minutes.

Mary Ronshausen

TUNA STROGANOFF

1/4 cup butter
1/2 cup finely chopped onion
1 small can mushrooms
1 can (10 1/2 oz.) cream of celery soup
1 cup sour cream
1 Tbsp. flour
2 cans (6 1/2 oz. each) chunk tuna, drained
Cooked rice, noodles or toast.

Melt butter, add onions, mushrooms. Cook and stir until onions are transparent. Add flour and blend, add soup and sour cream. Cook and stir until sauce is smooth and thickened. Fold in tuna and heat to serving temperature. Serve over rice, noodles or toast. Garnish with minced parsley.

Lea Folkl

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1 cup sour cream
1 Tbsp. flour
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Cooked rice, noodles or toast.

Melt butter, add onions, mushrooms. Cook and stir until onions are transparent. Add flour and blend, add soup and sour cream. Cook and stir until sauce is smooth and thickened. Fold in tuna and heat to serving temperature. Serve over rice, noodles or toast. Garnish with minced parsley.

Lea Folkl

TUNA FRITTATA

8 eggs
2 cans (6 1/2 oz. each) tuna in water (well drained)
1 can (4 oz.) sliced mushrooms (drained) or 1/2 cup fresh
1/2 cup shredded cheddar cheese
1 Tbsp. instant minced onion
1/8 tsp. pepper
1 Tbsp. butter
1/4 tsp. each mustard oregano and seasoned salt
3/4 cup Italian bread crumbs

Combine and mix well, eggs, tuna, mushrooms, cheese, onion, mustard, salt, oregano, pepper and bread crumbs. In 10 inch ovenproof skillet, melt butter over medium heat. Pour in egg mixture. Cook without stirring over low to medium heat until eggs are set at edges but still not runny in center 7 to 9 minutes, or may be baked in preheated 350 degree oven (until eggs are set at edges). Then broil 5 to 6 inches from heat until eggs are completely set about 3 minutes. Serves 4 to 6.

Rosemary Deters

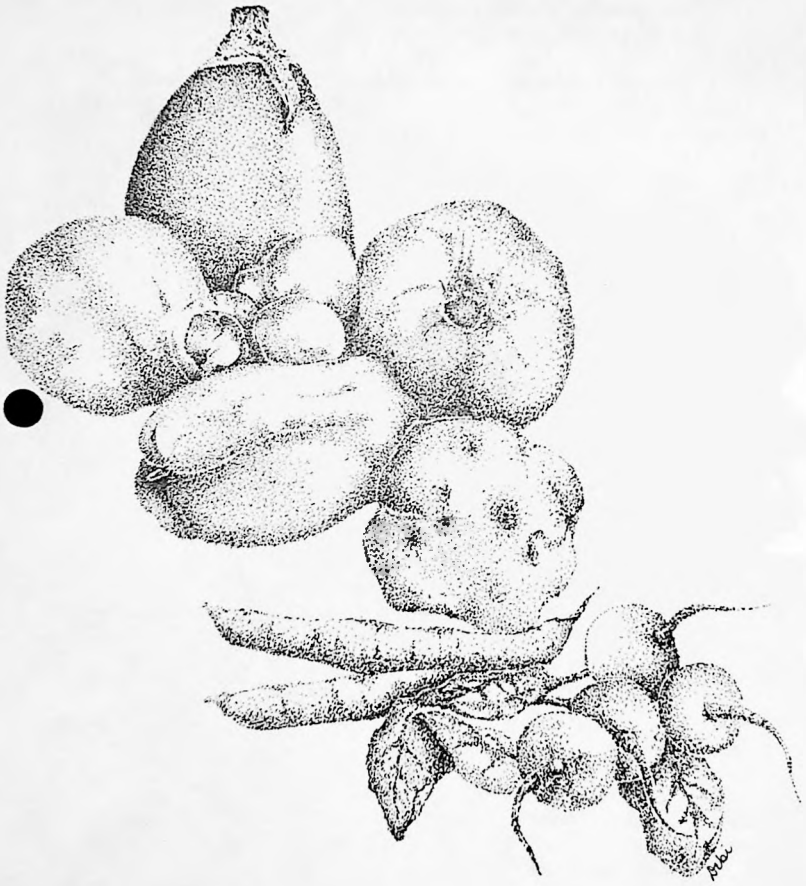
SALMON LOAF (CROQUETTES OR PATTIES)*

1 1 lb. can salmon (use red for best flavor)
2 cups crushed corn flakes
1 well beaten egg
1/2 cup milk
2 Tbsp. minced parsley
2 Tbsp. minced onion
1 1/2 tsp. salt
1/2 tsp. pepper
2 Tbsp. cooking oil
2 Tbsp. lemon juice
1 cup medium white sauce with 2 Tbsp. catsup

Remove skin and bones from salmon and flake (save liquid). Add crumbs and next 8 ingredients. Toss lightly with fork. Turn into greased small loaf pan or 1 qt. casserole - smooth top. Bake in moderate oven 375 degrees 40 minutes or until firm to touch in center. Serve with white sauce using salmon liquid in place of part milk.

*Croquettes or patties - add 2 Tbsp, flour to mixture. Croquettes - bake on greased cookie sheet 2 to 3 inches apart. Patties - pan fry in shortening.

Margaret Holmes



PARTY VEGETABLE (PEA AND ASPARAGUS) CASSEROLE

1/4 lb. butter
4 slices white bread, thinly sliced and crusts removed
3 #303 can asparagus spears, drained
1 #303 can tiny peas, drained
1 can (5 oz.) water chestnuts, drained and sliced
1/2 cup cheddar cheese, cubed
1 can (10 1/2 oz.) mushroom soup

Melt butter in an oblong shallow 1 1/2 quart baking dish. Cut bread slices into three strips. Soak strips in melted butter. Remove strips and set aside. Place vegetables in the order given in buttered baking dish. Mix cheese cubes and mushroom soup and spread over vegetables. Arrange strips of bread over top of casserole. Bake until bread is lightly browned at 325 degrees for 30 minutes. Serves 8.
Can be made ahead of time and refrigerated for later use.

Florence Westermeyer

HARVARD BEETS

1 jar or can whole beets (approx. 1 lb.)
1/2 cup sugar
1 Tbsp. cornstarch
1/4 cup water
1/2 cup vinegar
1 Tbsp. butter
1/4 tsp. salt

Drain and quarter beets. In medium saucepan mix sugar and cornstarch. Add water, vinegar and beets. Cook until thickened, stirring constantly. Add butter and salt. Serves 6.

Marie C. Hall

ORANGE BEETS

1/4 cup sugar
1/4 cup tarragon vinegar
1/4 cup water
2 large bay leaves
1/4 cup frozen orange juice
2 cups beets, drained
Onion rings

Mix sugar, vinegar and water with bay leaves in a sauce pan. Boil 5 minutes. Add orange juice. Stir and pour over beets. Chill overnight in covered bowl. Add onion rings, if desired.

Wilma Doering

BROCCOLI CASSEROLE

1 medium chopped onion
1/2 stock margarine
1 pkgs. chopped broccoli
1 cup Minute Rice
1 can mushroom soup
1/2 cup cheeze whiz

Saute onion in margarine in 3 1/2 quart casserole dish. Add other ingredients. Mix well and bake at 350 degrees for 30 to 40 minutes.

I add some extra cheddar cheese for a cheesier taste.

Linda Carter

BROCCOLI CASSEROLE

2 pkgs. frozen broccoli or fresh
3 chicken breasts - 6 pieces
1 box Stove Top chicken dressing
2 cans cream of chicken or mushroom soup
1/2 to 3/4 cup shredded cheddar cheese

Cook broccoli and Stove Top dressing according to directions on boxes. Have chicken cooked and broken into small pieces. Place broccoli in bottom of 9 x 13 inch casserole; then broken pieces of chicken; then 1 can of soup, undiluted, next, the Stove Top dressing; the other can of soup and then last, top with cheese. Bake at 350 degrees uncovered for 30 minutes.

Irene Beffa

BROCCOLI-CHEESE CASSEROLE

1 pkg. frozen broccoli, salt to taste
1/2 cup shredded cheddar cheese
1 can cream of mushroom soup
1 cup bread crumbs
1 can dried onion rings
2 Tbsp. melted butter

Cook broccoli as directed on package. Spread in buttered casserole. Add salt, cheese and mushroom soup. Toss bread crumbs with butter, sprinkle on top. Top with onion rings. Bake at 350 degrees for 20 minutes.

Jean Kammler

SIMPLE BAKED BEANS easy for junior cooks!

2 cans (16 oz.) pork and beans
3/4 cup brown sugar
1 tsp. dry mustard
6 slices bacon, cut into pieces
1/2 cup catsup

Empty cans of beans into a greased casserole. Mix brown sugar and mustard, then mix about 1/2 cup of the mixture in the beans. Save the rest to sprinkle on the top. Mix in chopped bacon and catsup. Sprinkle remainder of sugar mixture on the top. Bake uncovered in preheated 325 degrees oven for about 1 1/2 hours.

Jane Knobbe

SUNSHINE CARROTS

5 medium carrots
1 Tbsp. sugar
1 tsp. cornstarch
1/4 tsp. salt
1/4 tsp. ginger
1/4 cup orange juice
2 Tbsp. margarine

Slice carrots crosswise on the bias, about 1 inch thick. Cook covered in boiling water till just tender, about 20 minutes. Drain. Meanwhile, combine sugar, cornstarch, salt and ginger in small saucepan. Add orange juice, cook, stirring constantly, till mixture thickens and bubbles. Boil 1 minute. Stir in butter. Pour over hot carrots tossing to coat evenly. Makes 4 servings. Before serving put a little piece of parsley on top. Beautiful for company.

Ann Lutkewitte

HEAVENLY CARROTS

4 cups cooked sliced carrots
1 cup grated cheddar cheese
2 eggs beaten
1/4 cup butter, melted
1 1/2 tsp. worcestershire sauce
1 tsp. salt
1/4 cup light cream

Place carrots in buttered 1 1/2 qt. casserole. Stir in cheese. Mix remaining ingredients. Pour over carrot mixture. Bake uncovered in a preheated hot oven 400 degrees, 20 minutes or until brown. Yield 6 portions.

Bernice Kullmann

CARROT RING

2 lbs. carrots
1 Tbsp. chopped green pepper
1 Tbsp. onion chopped fine
1 Tbsp. celery
3 eggs well beaten

Sauce:
1 Tbsp. flour
1/2 cup milk
1 Tbsp. margarine
Salt and pepper to taste

Make white sauce with milk, flour and margarine. Boil carrots until you can mash them with your potato masher. Drain well and mash then add celery, green pepper, onion, cream sauce and eggs. Pour into well greased ring mold and bake until firm in 350 degree oven. Turn on to warm platter and fill center with peas, spinach or corn or your choice.

Mary McNeive

PICKLED CARROTS

2 bunches carrots (2 lbs.)
1 bell pepper
1 large onion
1 can tomato soup

1/2 cup oil (Crisco)
1/2 cup vinegar
1/2 cup sugar

Cook carrots until tender, drain. Heat soup, oil, vinegar and sugar together. Pour over carrots. Slice onions and peppers. Add to hot carrots. Cover and cook until tender.

Janet Hassler

CARROTS AND CHEESE CASSEROLE

1 bunch carrots, sliced
1/4 lb. Velveeta cheese
1 stick margarine or butter
2 slices toast cut into croutons

Cook carrots with a little salt until tender. Melt 2/3 stock of margarine or butter with cheese. Saute croutons in 1/3 stick of margarine or butter. Mix all ingredients, saving a few croutons for the top and pour into casserole. Bake at 350 degrees for 30 minutes.

Verneice Lehman

CARROTS? THROW-'EM-AWAY!

(a parody of their original name Carrots Lyonnaise)

1 lb. carrots
1 chicken bouillon cube in 1/2 cup boiling water
1/4 cup margarine
3 medium onions, sliced
1 Tbsp. flour
1/4 tsp. salt
Dash of pepper
3/4 cup water
Pinch of sugar

Pare carrots and cut in short strips. Cook carrots in bouillon, covered, for 10 minutes. Melt margarine, add sliced onions and cook covered for 15 minutes, stirring occasionally. Stir in flour, salt, pepper and water. Bring to a boil. Add carrots and stock. Simmer uncovered 10 minutes. Add pinch of sugar. Serves 6 deliciously.

Carol Winkler

CHEESE SAUCED CAULIFLOWER

1 medium head cauliflower
1 cup sour cream
1 cup cheddar cheese shredded
1 Tbsp. butter
2 Tbsp. bread crumbs

Boil separated flowerettes in salted water until barely tender, about 10 minutes. Drain thoroughly. Arrange about 1/3 of the cauliflower in a 1 qt. casserole, top with 1/3 of the sour cream and cheese. Repeat the layers. Sprinkle buttered crumbs over the top and bake in a 350 degree oven 15 minutes until heated through.

Lea Folkl

CAULIFLOWER-ONION BAKE

1 (10 oz.) pkg. frozen cauliflower (or small head, cooked)
2 (10 oz.) pkgs. frozen onions in cream sauce
3/4 cup shredded American Cheese
1 tsp. snipped parsley
Paprika

In saucepan, place 1 1/2 cups water, 2 tsp. margarine and frozen onions. Bring to a boil, simmer 4 minutes. Place cauliflower in casserole, pour onions over. Sprinkle with parsley and paprika. Bake uncovered until bubbly.

Laura Riganti

RED, WHITE AND GREEN

1 lb. broccoli, trimmed ed and cut into pieces pieces
1 lb. cauliflower, separated into flowerettes
Boiling salted water
1 medium onion, sliced
1 or 2 Tbsp. oil
1/2 tsp. salt
1/8 tsp. pepper
1/2 cup red burgundy wine
1/4 lb. mozzarella sliced into thin strips

Cook broccoli and cauliflower in boiling salted water in separate saucepans just until tender, about 10 minutes. Meanwhile, saute onion in oil in small skillet until lightly browned. Add salt, pepper and wine, cooking and stirring until hot.

When vegetables are cooked, drain thoroughly and arrange in buttered 2 qt. casserole dish.

Top with mozzarella strips. Pour the wine sauce over. Place under medium-hot broiler until cheese melts and begins to brown. Serves 6.

Susan Riggs

CELERY ALMONDINE

1 stalk celery
3 green onions
2 oz. grated swiss cheese
1 2 oz. jar pimento slivered almonds

Chop celery and green onions including some celery leaves and the green part of the onions. Boil 5 minutes in 3/4 cup water.

Make a cream sauce and add grated cheese and pimentoes. Mix the celery and sauce. Place in a baking dish 6 x 12 inch. Covered with slivered almonds. Bake 30 minutes in moderate oven 350 degrees.

Cream Sauce

1/4 stick butter 2 Tbsp. flour 1 cup milk

Margaret Wilder

SCALLOPED CORN

1/4 cup chopped onion
2 Tbsp. butter
2 Tbsp. flour
1 tsp. salt
1 can (1 lb.) whole kernel corn (drained)
1/2 ts-. paprika
1/4 tsp. dry mustard
Dash pepper
3/4 cup milk
1 egg slightly beaten

Heat oven to 350 degrees. Saute onion in butter until golden, blend in flour, seasonings, cook until bubbly. Remove from heat. Gradually add milk. Bring to boil, boil one minute, stirring constantly. Remove from heat. Add corn and egg. Pour into 1 quart baking dish, top with buttered crumbs. Bake 20 to 30 minutes. 4 servings.

Dolly Ahlemeyer

CORN PUDDING

3 cups fresh or canned corn
3 eggs, beaten
1 cup milk
1 1/2 tsp. salt
1/8 tsp. pepper
2 Tbsp. butter
pimento or green pepper

Combine ingredients. Pour into buttered casserole. Lay strips of pimento or green pepper on top. Bake at 350 degrees for 1 to 1 1/2 hours.

C. Jost

EGG PLANT CASSEROLE

3 cups cooked eggplant
2 cups grated American cheese
1 pimento (diced)
1 egg
1 tsp. salt
2 Tbsp. chopped onion
1/2 stick margarine
3 Tbsp. sugar
1 tsp. worcestershire sauce
1 cup Waverly cracker crumbs

Mix all ingredients together. Place in casserole. Bake at 400 degrees until firm, about 20 minutes. Serves 6.

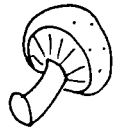
M. Whalen

CHRIS' QUICHE

Crust:

1 1/3 cups Progresso Italian style bread crumbs

3/4 stick margarine



Filling:

1/2 lb. (or more) vegetables (broccoli, cauliflower, mushrooms, onions)

3 or 4 eggs

3/4 lb. grated cheese (Provolone, Munster, Monterey Jack, brick, etc.)

1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. oregano
1/4 tsp. thyme

To make crust, combine bread crumbs with softened margarine and press into a 9 inch pie pan.

Reserve 1 or 2 Tbsp. of crumb mixture to sprinkle on filling. Steam vegetables until tender. Combine beaten eggs with grated cheese. Add vegetables and mix well, mashing the pieces of vegetables a little. Add salt, pepper, oregano and thyme and stir. Pour mixture into pan and sprinkle crumbs over top. Bake for 40 minutes or until set in a preheated 350 degree oven

Virginia Steck

EGGPLANT CASSEROLE

1 large eggplant
1/3 cup milk
1 can cream of mushroom soup
1/2 cup shredded cheese or parmesan

1 egg beaten slightly
1/2 cup chopped onion
3/4 cup Pepperidge Farm stuffing

Peel, dice and cook eggplant in salt water 6 minutes. Mix soup, milk, egg; toss with eggplant and onion, 1/4 cup Pepperidge Farm stuffing. Put in 10x6x1 1/2 inch baking dish. Top with 1/2 cup finely crushed seasoned stuffing mixed with 2 tsp. melted butter and 1/2 cup shredded cheese or parmesan. Bake at 350 degrees for 20 minutes.

Mary Wertz

SWEET'N SOUR GREEN BEANS

2 cans cut green beans (1 lb.)
3 strips cubed bacon
1/4 onion, diced
1/2 cup catsup
1/2 cup sugar
1/4 cup vinegar

Fry the bacon and onion until brown. Then add the catsup, sugar and vinegar. Simmer until thickened.

Drain the beans and place in casserole or baking dish and add the sauce. Bake at 350 degrees until hot and bubbly, about 25 minutes.

Jane Knobbe

CREAMY GREEN BEANS

2 9 oz. pkgs. frozen cut green beans
1 5 oz. can water chestnuts, drained and sliced
1/2 cup finely chopped onions
2 Tbsp. butter or margarine
1 tsp. sugar
1 tsp. seasoned salt
1 tsp. vinegar
1 cup dairy sour cream

Cook beans according to directions. Add water chestnuts and allow to heat through.

Sauce:

Cook onions in butter till tender but not brown. Add remaining ingredients and a dash of pepper. Heat through but DO NOT BOIL. Drain beans and chestnuts, top with sauce and stir. Serves 6. Delicious.

Agatha F. Toenjes

FRIED RED CABBAGE

2 Tbsp. margarine
1/4 cup onion sauteed
4 cups red cabbage, shredded
1/4 cup brown sugar
5 Tbsp. cider vinegar
1 oz. red wine

Mix salt and pepper to taste. Slice on top 1 apple (peeled). Fry covered and cook 30-40 minutes.

Rose Ann Saracino

CHEESEY GREEN BEANS

2 Tbsp. margarine
1 Tbsp. minced onion
1 cup sour cream
2 cans (16 oz.) French style green beans
3 slices Swiss cheese
Crushed corn flakes
Butter

Saute onion in margarine, then drain beans and lightly toss in sour cream. Lay cheese on top of beans and sprinkle with crushed corn flakes and dot with butter. Bake at 350 degrees for 25 to 30 minutes.

Jo Anne Muniz

BARBECUED STRING BEANS

2 cans (16 oz.) whole or cut green beans
1/2 lb. bacon, cut in small pieces
1 large onion, chopped
3/4 cup brown sugar
1 Tbsp. cornstarch
1 can tomato soup

Fry bacon slowly in skillet until brown. Drain off grease. Add chopped onion, tomato soup and brown sugar. Boil a few minutes. Thicken with cornstarch. Drain string beans and put into baking dish. Pour in sauce and bake at 350 degrees for 30 to 40 minutes.

Jean Kammler

GREEN BEAN CASSEROLE

2 cans (16 oz.) cut green beans drained
3/4 cup milk
1 can cream of mushroom soup
1/8 tsp. black pepper
2 Tbsp. diced pimento
1 can (3 oz.) Durkee O & C french fried onions

Combine milk, soup, pepper and pour over drained beans. Add 1/2 can onions, pour into 1 1/2 qt. casserole. Bake at 350 degrees for 20 minutes. Garnish with 1/2 can of onions and pimento. Bake 5 minutes longer. Serves 6.

Dorothy Zuzenak

CHEESEY GREEN BEANS

2 Tbsp. margarine
1 Tbsp. minced onion
1 cup sour cream
2 cans (16 oz.) French style green beans
3 slices Swiss cheese
Crushed corn flakes
Butter

Saute onion in margarine, then drain beans and lightly toss in sour cream. Lay cheese on top of beans and sprinkle with crushed corn flakes and dot with butter. Bake at 350 degrees for 25 to 30 minutes.

Jo Anne Muniz

BARBECUED STRING BEANS

2 cans (16 oz.) whole or cut green beans
1/2 lb. bacon, cut in small pieces
1 large onion, chopped
3/4 cup brown sugar
1 Tbsp. cornstarch
1 can tomato soup

Fry bacon slowly in skillet until brown. Drain off grease. Add chopped onion, tomato soup and brown sugar. Boil a few minutes. Thicken with cornstarch. Drain string beans and put into baking dish. Pour in sauce and bake at 350 degrees for 30 to 40 minutes.

Jean Kammler

GREEN BEAN CASSEROLE

2 cans (16 oz.) cut green beans drained
3/4 cup milk
1 can cream of mushroom soup
1/8 tsp. black pepper
2 Tbsp. diced pimento
1 can (3 oz.) Durkee O & C french fried onions

Combine milk, soup, pepper and pour over drained beans. Add 1/2 can onions, pour into 1 1/2 qt. casserole. Bake at 350 degrees for 20 minutes. Garnish with 1/2 can of onions and pimento. Bake 5 minutes longer. Serves 6.

Dorothy Zuzenak

GREEN BEAN CASSEROLE

1/4 cup olive or vegetable oil
4 medium onions, sliced
1 1/4 lbs. green beans, cut into 1 1/2 to 2 inch lengths
1 red or green pepper, cut into strips
1 1/2 tsp. salt
1 tsp. oregano
1/2 tsp. leaf thyme, crumbled
1/4 tsp. pepper
1 clove garlic, split
1/2 cup bread crumbs
1 Tbsp. chopped parsley
3 small tomatoes, cut in wedges

Heat 3 Tbsp. of the oil in a large skillet; saute onions until soft, 5 minutes. Add beans, red or green pepper, salt, oregano, thyme and pepper. Cook covered, stirring often, until beans are crisp tender, about 10 minutes. Spoon into 2 quart casserole. Heat remaining oil in same skillet, add garlic and saute until brown. Remove garlic and discard.

Add bread crumbs and parsley to skillet; toss. Arrange tomatoes over beans; sprinkle with bread-crumb mixture. Broil 6 inches from heat until crumbs are brown for 5 or 10 minutes. Serves 8.

Kaye Quentin

GREEN BEANS SUPREME

2 cans green beans (French style if you wish)
1 medium onion - chopped fine
2 Tbsp. butter
1 tsp. Accent or MG
1 tsp. salt
3 tsp. Soy sauce
3/4 lb. grated cheddar cheese
1/8 tsp. Tabasco
2 Tbsp. worcestershire
1 can cream of mushroom soup
1 5 oz. can water chestnuts,
Onion rings (canned)

Saute onion in butter, add seasonings and soup.

In 1 1/2 qt. casserole layer beans, sauce and cheese (twice). Bake 30 minutes at 350 degrees. Onion rings (canned) may be added to top of casserole, if so, add after the 30 minutes and bake 10 minutes longer.

Bea Binns

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PEAS AND CAULIFLOWER SUPREME

1 pkg. frozen cauliflower or small head cooked
1 pkg. frozen peas, cooked
1 can cream of mushroom soup, Velveeta slices or chunks

Combine all ingredients in a casserole, using cheese as the topping. Bake in medium oven until heated through and cheese browned on top.

Margaret Holmes

PIZZA SURPRISE

3 cups cooked rice
2 eggs, beaten
2 cups grated mozzarella cheese
2 cans (8 oz.) each tomato sauce
1/2 tsp. oregano
1/2 tsp. basil
1/2 tsp. garlic salt
2 Tbsp. grated parmesan cheese

Combine rice, eggs and 1 cup mozzarella cheese. Press firmly into a greased 12 ince pizza pan, spreading evenly. (Can use two 9 inch pie pans portioning evenly.) Bake at 450 degrees for 20 minutes. Combine tomato sauce and seasonings. Spread evenly over rice crust, top with mozzarella cheese and sprinkle with parmesan cheese. (Add sliced pepperoni, chopped mushrooms, cooked ground meat or your favorite topping, if desired.) Bake 10 minutes longer. Cut into wedges.

Sue Reilly

TOMATO WEDGES PROVENCAL

2 Tbsp. bread crumbs
1/4 cup finely chopped onions
1/4 cup chopped parsley
1/2 clove garlic, minced
2 Tbsp. margarine
1/2 tsp. salt
1/8 tsp. pepper
1/4 tsp. dried leaf basil
4 tomatoes

In small bowl mix together all ingredients except tomatoes. Cut each tomato into eight wedges. Place in greased shallow baking dish. Sprinkle with herb mixture. Bake in 425 degree oven 5 to 8 minutes, or just until tomatoes are tender. Serves 4.

Kaye Quentin

NEW POTATOES - COUNTRY STYLE

2 1/2 to 3 lbs. small new potatoes, unpeeled
1/2 cup butter or margarine
3 Tbsp. all purpose flour
1 tsp. salt
1/4 tsp. pepper
2 cups water
1/2 lb. bacon, sliced
1 Tbsp. lemon juice
Snipped fresh dill, chives or parsley

Cook potatoes, covered in boiling salted water, until tender. Make butter sauce: In saucepan, over low heat, melt butter, stir in flour, salt, and pepper; slowly stir in water. Cook, stirring until thickened. Fry bacon until crisp, but not brittle. Drain, set aside. When potatoes are tender, drain.

If desired, remove a small band of skin from around center of each potato. Place potatoes in a shallow 1 1/2 quart casserole dish, (into butter sauce, stir in lemon juice) and pour butter sauce over potatoes. Bake for 20 minutes at 325 degrees. Garnish with bacon pieces and above herbs.

Jane Knobbe

POTATO SURPRISE

2 lbs. frozen hashbrown potatoes
1 tsp. salt
1/2 cup chopped onions
1 can cream of chicken soup (undiluted)
10 ozs. grated cheddar cheese
1/2 cup melted butter
1/2 tsp. pepper
1 pint sour cream

TOPPING:
1/4 cup butter
2 cups corn flakes

Mix all the ingredients in a large bowl and pour into a 9 x 13 inch glass baking dish. Mix corn flakes and butter, sprinkle on top of potato mixture. Bake at 325 degrees for 1 hour.

Wilma Doering

COLCANNON *Great with corned beef!*

2 lbs. potatoes
3 tsp. salt
4 cups coarsely shredded green cabbage
1/4 tsp. pepper
1 1/2 cups sliced scallions
1/3 cup milk
1/2 cup butter or margarine

Pare potatoes; cut each into quarters. In 1/2 inch boiling water with 1 tsp. salt in medium sauce pan, cook potatoes, covered, 15 to 20 minutes or until fork-tender and completely cooked. Drain. Return pan to low heat, shaking to dry potatoes. Meanwhile in 1/2 inch boiling water with 1/2 tsp. salt in medium saucepan, cook the cabbage, covered, 8 to 10 minutes or just until tender. Drain well. In a separate pan, heat scallions with milk and 1/2 tsp. salt. Bring to boiling; reduce heat; simmer 10 minutes.

In saucepan with electric mixer at medium speed, beat potatoes with 4 tablespoon butter, 1 teaspoon salt and the pepper. Beat in scallions and hot milk, beat until potatoes are very light and fluffy. Stir in cabbage, combining well. Heat over low heat 5 minutes. Turn Colcannon into heated serving dish. Make depression in center, fill with remaining butter. Serves 8.

Doris Callahan

DUTCH HUTSPOT

8 large potatoes
4 carrots
4 medium size onions
1/2 cup evaporated milk
Salt and pepper
Grated sharp cheddar cheese

Peel potatoes, cut in quarters: peel and dice carrots and onions. Cook, covered in boiling salted water until tender. Drain, shake vegetables over low heat to dry. Mash vegetables, adding salt, pepper and hot evaporated milk. Beat until light and fluffy. Heap in casserole dish or individual ramekins; sprinkle generously with grated sharp cheddar cheese. Broil with surface of food 4 inches below heat until cheese melts and browns. Makes six servings.

Margaret Holmes

SWEET POTATO CASSEROLE

4 or 5 medium size cooked yams or 1 large can
1 can (1 lb.) crushed pineapple or slices
1/2 cup brown sugar
2 to 3 Tbsp. butter
Nutmeg

Drain a can of yams and slice crosswise (or use fresh yams). Arrange in a shallow casserole and top with pineapple. Sprinkle with brown sugar, dot with butter, then sprinkle with nutmeg. Bake at 375 degrees for 20 minutes.

Jean Kammler

SWEET POTATO CASSEROLE

1 can (large) sweet potatoes
1/2 stick margarine
1 cup sugar
2 tsp. cinnamon
3 eggs
1 cup milk
1 cup evaporated milk

Heat potatoes in juice, when potatoes are hot, drain and mash with an electric mixer. Mix the rest of the ingredients with the potatoes and pour into a 2 qt. buttered square casserole. Bake 30 minutes at 400 degrees. Then add topping and bake 10 minutes longer at 350 degrees.

TOPPING:
1 cup cornflakes, crushed
1 cup pecans, chopped
1/2 stick margarine
1/2 cup brown sugar

Melt margarine in pot, add sugar, cornflakes and pecans.

Trudy Damico

POTATO CASSEROLE

6 servings of mashed potatoes
8 oz. cream cheese
1 egg
1 1/2 Tbsp. flour
1 can onion rings
Salt and pepper

Prepare mashed potatoes. Add cream cheese, egg, flour, salt and pepper. Bake at 300 degrees for 45 minutes. Spread canned onion rings on top during last 10 minutes.

Susie Sutton

POTATO NUGGETS *Good with any meats!*

Shape cold mashed Idaho potatoes over a cube of sharp-aged natural cheddar cheese, about an inch each way, forming balls about twice the size of a walnut. Roll in melted butter, then in slightly crushed cornflakes or in the packaged cornflake crumbs. Place in shallow pan and bake in a 400 degree oven (hot) until the crumbs are crisp and brown, about 15 minutes. Serve at once.

Jean Kammler

SPINACH PIE

2 (10 oz.) pkgs. frozen chopped spinach
2 eggs, slightly beaten
1/3 cup grated parmesan cheese
1 9 inch pie crust

Bake crust in 425 degree oven 5 minutes, cool. Cook spinach according to package directions, drain well. Add eggs and cheese, blend well. Spread evenly in pie shell. Bake in 425 degree oven for 10 minutes. Lower heat to 350 degrees and bake another 20 minutes or until pie is set. Cool, serve cold. Serves 6-8.

Kaye Quentin

SPINACH SOUFFLE

2 pkgs. frozen chopped spinach
3 eggs
4 Tbsp. flour
1/4 lb. (6 slices) American cheese, cubed
1/4 lb. (6 slices) brick cheese cubed
1/4 cup (1/2 stick) melted butter or margarine
1 1 lb. carton small curd cottage cheese
Salt and pepper to taste

Cook frozen spinach as directed on box, drain well and cool. Beat eggs, add spinach along with butter, flour, salt and pepper. Stir to blend, add cottage cheese, cubed cheese; fold in mixture. Bake in casserole 1 hour at 350 degrees.

Very popular recipe

HERBED ZUCCHINI SAUTE

4 med. zucchini, cut into 1/4 in. thick sticks
1/4 cup butter
1 clove garlic, minced
1/2 tsp. dried basil
Dash paprika
Salt to taste
1 tsp. minced onion

In large skillet, saute zucchini in butter with garlic and onion stirring constantly until tender. About 5 minutes. Season with basil, paprika and salt. Do not overcook. Serves 4.

Jean Kammler

ZUCCHINI - STOVE TOP

2 Tbsp. butter or oil
1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 tsp. oregano
4 cups zucchini
1 tomato
1 cup (4 oz.) cheddar cheese

Saute onions, green pepper and oregano in oil. Add and cook covered with zucchini (wide slices or wedges) until tender, about 10 minutes. Stir in tomato (cut in wedges or canned tomatoes can be used). Fold in cheese until melted.

Laura Riganti

HERBED SPINACH BAKE

Cook and drain 10 oz. pkg. of frozen chopped spinach.

Mix with:
1 cup cooked rice
1 cup shredded sharp cheese
2 slightly beaten eggs
2 Tbsp. chopped onion, green onions are best
1/3 cup milk
1/2 tsp. worcestershire
1 tsp. salt
1/4 tsp. rosemary, crushed

Pour mixture into baking dish. Bake in moderate oven 350 degrees 20 to 25 minutes. Serves 6.

Mrs. Donald C. Shea

CASSEROLE SPINACH

1 lb. fresh mushrooms, washed, dried and sliced
3 Tbsp. butter or margarine
1 can undiluted cream of onion soup
1/8 tsp. garlic powder
2 pkgs. (10 oz. each) frozen, chopped spinach, cooked
1 cup sour cream
1 cup shredded American cheese
Paprika

Saute mushrooms in butter in large skillet about 5 minutes or until tender. Reserve 1/4 cup for top of casserole. Add soup, sour cream and garlic powder to remaining mushrooms; mix well. Drain spinach well, pressing to squeeze out excess liquid. Stir into mushroom mixture until well blended. Spread spinach mixture over bottom of 1 1/2 qt. casserole. Arrange reserved mushrooms on top. Sprinkle with cheese and paprika and bake at 350 degrees 20 to 25 minutes, until edges are bubbly. Let stand 10 minutes before serving. Makes 8 to 10 servings.

Great for special occasions, and for about 14 people, I always double it. It is very rich, does not have a strong spinach flavor and always disappears.

Audrey Mehan

KEEP ME GREEN CREAMED SPINACH

2 pkgs. (10 oz.) frozen spinach
1 1/2 Tbsp. onions
1 1/2 Tbsp. bacon fat
2 Tbsp. flour
1/2 cup milk
1/2 cup spinach juice
1 1/2 tsp. salt
1/8 tsp. pepper

Thaw spinach. Press out juice and save. In skillet lightly saute onion in bacon fat. Add flour, milk, spinach juice, salt and pepper. Cook and stir fast until thickened. Add spinach. Heat and serve.

Margie M. Weinland

AUTUMN BUTTERNUT CASSEROLE

1 butternut squash (2 1/2 - 3 lbs.)
1/4 cup margarine
1/4 tsp. salt
1 Tbsp. brown sugar
6 cups apples (Jonathon)
1 1/2 tsp. margarine
1/4 cup granulated sugar

Topping:
2 cups corn flakes, crushed
1/4 cup chopped pecans
1/4 cup brown sugar
1 Tbsp. melted margarine

Cook and mash squash, season with butter, salt and brown sugar.

Simmer apples and sugar in margarine about 10 minutes.

Place apples in casserole, cover with squash mixture, sprinkle topping over all. Bake about 30 minutes at 350 degrees.

Carol Faust

BAKED SQUASH CASSEROLE

2 lbs. zucchini or yellow summer squash
3 Tbsp. chopped onion
3 eggs, beaten
1/2 tsp. Tabasco sauce
2 tsp. parsley flakes
Salt and pepper to taste
1/2 cup butter, melted
2 cups cracker crumbs

Slice squash in 1/2 inch pieces. Boil or steam until tender. Drain. Add onion, eggs and seasonings. Mix until well blended. Pour into a 1 qt. buttered casserole. Mix butter and crumbs; sprinkle over squash. Bake at 350 degrees for 35 to 40 minutes until browned. 6 servings.

Kathy Clifton

RICE CASSEROLE

1 1/4 cups uncooked rice
1 can beef consomme
1 can onion soup
1 stick margarine

Mix above ingredients together and bake in casserole in preheated oven at 350 degrees for 1 hour and 10 minutes.

Frances Becker

INDIAN RICE

1 cup uncooked rice
2 Tbsp. butter or margarine
1/2 cup chopped onion
2 cups beef broth or consomme
1/4 cup raisins
1 tsp. salt
1/4 tsp. pepper
1 cardamom seed
3 whole cloves
1 bay leaf

Melt butter in saucepan. Add onion and cook until golden. Add rice and cook, stirring constantly until lightly browned. Add beef broth, raisins and seasonings. Bring to a boil; stir once. Cover. Reduce heat and simmer for 14 minutes. Serves 6.

Kathy Clifton

WILD RICE DRESSING

1 box Uncle Ben's long grain and wild rice
1 lb. bulk pork sausage
3/4 cup celery, chopped
3/4 cup onions, chopped
1 can cream of mushroom soup
1 can cream of celery soup
1 1/2 cans milk
3 cups croutons, crackers or bread crumbs

Cook rice according to directions on box. Brown pork sausage, remove meat from grease and in the grease saute celery and onions. Pour off excess grease. Warm soups and milk. Mix all ingredients together, then fold in croutons, crackers or bread crumbs. Bake in 9 x 13 inch pan at 350 degrees for 45 minutes.

Frances Becker

MENS FAVORITE BROILED VEGETABLE

6 tomatoes, cut in half
12 strips bacon, cut in half
12 pearl onions
Parsley for garnish

Cut tomatoes in half, Wrap each half of tomato in 2 strips of bacon, fastening on top with toothpicks. Broil in preheated oven until bacon is crisp. Top each tomato half with a pearl onion and garnish with parsley.

Margie M. Weinland

OLD FASHIONED GERMAN STYLE POTATO PANCAKES

6 med. potatoes
1 small onion, grated
1 tsp. salt
1 egg
3 Tbsp. flour
1/2 tsp. baking powder
Approx. 1 cup vegetable oil for frying

Peel and grate potatoes. Strain juice from them until they are just moist. Add onion to the egg and salt and beat into the potato mixture. Pour enough oil into skillet (about 1 inch deep). Heat at medium setting until a small piece of bread will brown quickly.

Drop the potato mixture by spoonfuls into the hot oil very carefully so as not to splash, and brown the cakes on both sides. Drain cakes on paper towels, adding more to skillet until all are cooked.

Serve with applesauce or syrup, whichever you prefer.

These are fine lenten treats and you won't miss the meat.

Grace H. Sladek

GOLDEN NOODLE RING

2 cups (1/2 lb.) egg noodles, cooked and drained
1/4 cup (1/2 stick) butter or margarine
1/4 cup flour
1 tsp. salt
1/4 tsp. each pepper, paprika and ground mustard
2 cups milk
1 cup (1/4 lb.) grated American cheese
2 Tbsp. finely chopped pimento
5 hard cooked eggs, chopped

Melt butter or margarine; blend in flour and spices. Add milk; cook until thickened, stirring constantly, stir in grated cheese; cook until melted. Combine sauce with noodles, pimento and eggs. Place mixture in greased 8 inch ring mold or baking dish. Bake for 20 minutes at 350 degrees.

Serve with creamed vegetables or tuna in center. Makes 6 to 8 servings.

Mary Gerau

STEAMED DUMPLINGS

1 1/2 cups flour	2 eggs, beaten
1/2 tsp. salt	2 Tbsp. cooking oil
1 1/2 tsp. baking powder	1/3 cup milk

Mix all ingredients. Make dumplings into size of tennis balls. Grease dumplings with additional oil. Steam 10 minutes in covered container. Turn over and steam for 10 more minutes.

Helen Pavlik

DUMPLINGS

2 cups flour	1 tsp. parsley (optional)
3 tsp. baking powder	1/4 cup shortening
1 tsp. salt	1 cup milk

Mix together flour, baking powder, salt and parsley. Cut in shortening. Add milk. Mix lightly with fork. Drop into boiling gravy. Simmer uncovered for 10 minutes, then cover and simmer 10 minutes more.

Bernice Godefroid

TENDER SPAETZLE 'N' BUTTERED ONION

CRUMBS:	SPAETZLE:
1 small onion	2 cups flour
2 Tbsp. butter	1 tsp. salt
3/4 cup bread crumbs	2 eggs, slightly beaten
	3/4 cup milk.

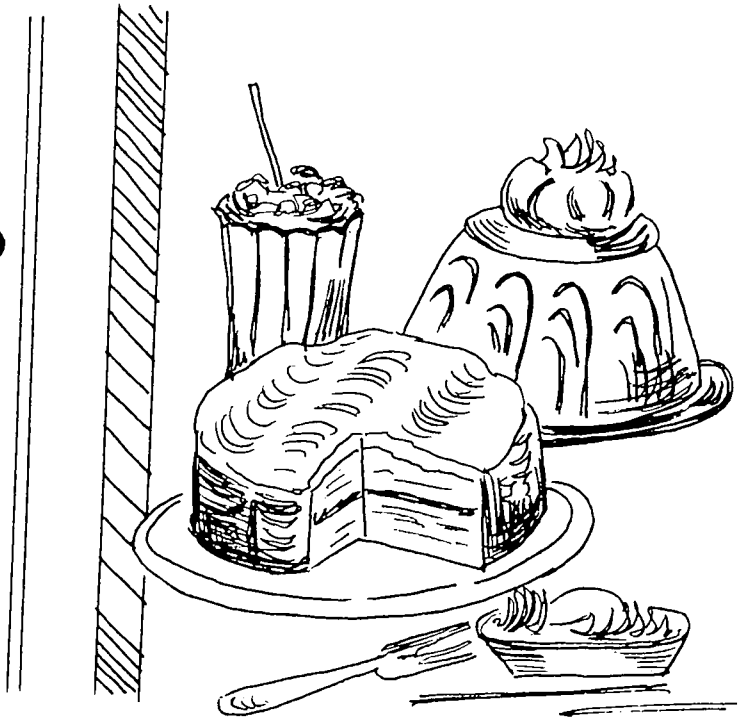
Saute onion in butter with bread crumbs. Set aside.

Sift flour and salt. Add eggs and milk and blend together. Do not overbeat batter or eggs. Spaetzles will be tender. Place mixture in course seive or colander, hold over large pan of boiling salt water. Press through colander, cook and stir for 5 minutes. Drain and sprinkle with onion buttered crumbs.

Keep a jar of the crumbs in the refrigerator. Flavorful topping for all vegetables and pasta.

Margie M. Weinland

DESSERTS



CHERRY YUM YUM

Combine: 3 cups graham cracker crumbs
1 1/2 stick melted margarine

Use 1/2 of this mixture to line bottom of 9 x 13 inch Corning Ware dish.

Blend: 3/4 cup sugar
1 8 oz. pkg. cream cheese

Add: 2 pkg. Dream Whip
1 cup milk
Beat until slightly stiff

Pour 1/2 of this mixture on top of the cracker crumbs. Top with a large can of cherry (or blueberry, or strawberry) pie filling. Pour rest of cream cheese mixture on top, then sprinkle remainder of cracker crumbs on top. Chill and cut into squares.

Linda Carter

PUDDING SANDWICHES

1 1/2 cups cold milk
1/2 cup creamy or chunky peanut butter
24 graham crackers or chocolate wafers
1 pkg. (4 servings) Jello instant pudding - vanilla or chocolate

Add milk gradually to peanut butter in deep narrow-bottom bowl, blending until smooth. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Let stand 5 minutes. Spread filling about 1/2 inch thick on 12 of the crackers. Top with remaining crackers, pressing lightly and smoothing around edges with spatula. Freeze until firm, about 3 hours. Wrap individual sandwiches for storage. Makes 12 sandwiches.

Sharon Howard

CHURCH WINDOWS

12 oz. bag semi-sweet chocolate morsels
10 1/2 oz. colored miniature marshmallows
Flaked coconut (optional)
1 or 2 cups chopped pecans
1/2 cup margarine

Melt chocolate morsels, margarine and cool. Stir in nuts and marshmallows. Sprinkle coconut on wax paper (optional). Spoon stiff batter in log form. Press in roll, wrap and refrigerate. Serve sliced.

Lois Roach

JIFFY DESSERT AND GOOD TOO

1 can fruit pie filling, peach or cherry
1/2 box yellow cake mix
Chopped pecans
2 Tbsp. butter

Put fruit in pie pan. Take the cake mix as it comes from the box and sprinkle over fruit. Cut butter in thin slices and scatter over crumbs. Add nuts. Bake at 350 degrees for 45 minutes. Serves as pudding with either whipped cream over top or a scoop of ice cream.

Jean Kammler

LAYER DESSERT

Mix: 1 cup flour
1/2 cup chopped nuts
1 stick margarine

Press into 9 inch pan. Bake at 350 degrees 20 minutes or until lightly browned.

Blend: 8 oz. Philadelphia Cream Cheese
1 cup Dream Whip
1 cup powdered sugar

Spread over flour mixture, top with a can of cherry pie filling and some more Dream Whip. Chill. Can use other fruit too.

Bernice Godefroid

FLYING SAUCERS

1 envelope Dream Whip topping mix
1 1/2 cups cold milk
1 pkg. (4 servings) instant chocolate pudding
24 graham crackers or chocolate cookies

Prepare whipped topping mix with 1/2 cup milk as directed on package. Add remaining milk and pudding mix. Blend; beat at high speed for 2 minutes scraping bowl occasionally. Spread filling about 1/2 inch thick on 12 crackers. Top with remaining crackers pressing lightly and smoothing around edges with spatula. Freeze until firm, about 3 hours. Makes 12.

Mary Ann Fleming

PISTACHIO SUPREME DESSERT

1 pkg. pistachio instant pudding (add dry)
1 can crushed pineapple, add juice and all
1 cup minature marshmallows
1/2 cup pecans, diced (optional)
1 9 oz. container Cool-Whip

Mix together. Let stand 30 minutes in refrigerator.

Janet Hassler

LEMON CHIFFON PUDDING OR LEMON CAKE PIE

2 Tbsp. flour
3/4 cup sugar
1 Tbsp. butter
2 egg yolks, beaten
1/4 cup lemon juice
1 cup milk
2 egg whites, stiffly beaten

Cream together flour, sugar and butter. Add beaten egg yolks, lemon juice and milk. Fold in stiffly beaten egg whites. Bake in an 8 inch unbuttered pudding dish or individual custard cups, set in a pan of warm water. Bake 360 to 375 degrees for 35 minutes. Will form a cake top with a layer of custard below.

FOR PIE: Pour into 8 or 9 inch unbaked shell. Bake at 425 degrees 10 minutes, then at 350 degrees for 20 minutes, or until firm and lightly brown.

Very popular recipe

GRASSHOPPER DESSERT

1 cup Oreo cookie crumbs (discard creme center if desired)
1 bag miniature marshmallows (3/4 lb.)
1 pint whipping cream (whipped)
1/4 cup creme de menthe
2 Tbsp. white creme de cacao
1/4 cup milk

Blend enough cookies in blender to make 1 cup. Grease sides and bottom of 10 small dessert glasses with butter. Put in enough crumbs to coat. Combine milk and the marshmallows in top of double boiler. Heat and stir over hot (not boiling) water until melted. Remove from heat and cool thoroughly, stirring often. Combine liquers, add to marshmallows, blend well. Fold the mixture into whipped cream. Fill dessert glasses and top with remaining cookie crumbs. Garnish with a cherry or strawberry. Cover with Saran Wrap and refrigerate overnight. Could also be made in 1 large dish.

Dolly Ahlemeyer

BOSTON FLUFF

1 3 oz. pkg. lemon Jello
3/4 cup sugar
1 3/4 cup hot water
Juice of 1 lemon and rind
1 13 oz. can evaporated milk, chilled
1 sm. pkg. vanilla wafers finely crushed

Soften gelatin in hot water. Add sugar, lemon juice and rind and let chill until slightly thickened. Beat milk until foamy. Add gelatin mixture and beat again until foamy. Line bottom of 9 inch cake pan (square) with half of vanilla wafer crumbs. Pour in mixture. Sprinkle the rest of the crumbs over top and chill until firm. Light and great for summer.

Kaye Quentin

LEMON SQUARES

1 cup flour
1/4 cup powdered sugar
1/2 cup butter
1/4 tsp. salt

Mix and put into greased 9 x 13 pan. Bake 20 minutes at 350 degrees.

Topping:

2 eggs
2 Tbsp. flour
1 cup sugar
3 Tbsp. fresh lemon juice

Beat eggs. Stir rest of ingredients. Pour on top of baked layer and bake again at 350 degrees for 20 minutes. Sprinkle with powdered sugar. Cool.

Marie Baer

THREE DECKER FUDGE NUT BARS

1 6 oz. pkg. Nestles semi-sweet choc. morsels
1/2 cup sweetened condensed milk
1/2 cup + 1 Tbsp. butter
3/4 tsp. salt
3/4 cup English walnuts chopped
2 tsp. vanilla
1 1/4 cup all purpose flour
1/2 tsp. baking soda
1 cup brown sugar, firmly packed
1 egg
1 1/2 cups rolled oats, quick cooking

Melt chocolate morsels, milk, 1 Tbsp. butter and 1/4 tsp. salt over boiling water. Remove from heat. Add 1/2 cups walnuts and 1 tsp. vanilla. Sift together flour, baking soda and 1/2 tsp. salt. Set aside. Cream 1/2 cup butter with brown sugar. Add egg and 1 tsp. vanilla. Blend well. Stir in dry ingredients and rolled oats.

Press 2/3 of mixture into a greased 9 x 9 inch square pan. Spread with chocolate filling. Crumble remaining mixture over filling. Sprinkle with 1/4 cup chopped walnuts. Bake at 350 degrees for 25 to 30 minutes until lightly brown. Cool. Cut into bars. Makes 2 to 3 dozen.

Margie M. Weinland

MACAROON WHIP

1 pint heavy cream, whipped
2 Tbsp. powdered sugar
1 Tbsp. unflavored gelatine
1 1/2 doz. macaroons
1 tsp. vanilla

Allow macaroons to dry for a day or two so they will crumble. In a cup, dissolve the gelatine in 2 tablespoons cold water, then place the cup in hot water until the gelatine dissolves. Roll macaroons into fine crumbs. Fold all ingredients into the dissolved gelatine and spoon into glass serving dishes. Place in refrigerator until dessert is served. Serve with cake.

Margie M. Weinland

CRANBERRY CRUNCH

1 1/2 cups uncooked rolled oats
1/2 cup flour
3/4 cup brown sugar
1/2 cup butter or margarine
1 can (16 oz.) jellied or whole cranberry sauce

Preheat oven to 350 degrees. In a bowl mix together oats, flour and brown sugar. Cut in butter until crumbly. Press 1/2 of the mixture into 8" square baking dish. Spread with cranberry sauce. Top with remaining mixture. Bake 45 min. Serve warm with ice cream. Makes 9 servings.

Kate Shoults

BUTTERSCOTCH APPLES

8 Golden Delicious apples
1/4 cup flour
1/3 cup brown sugar
1/4 cup granulated sugar
1/4 cup margarine or butter
1 tsp. vanilla
1 cup water

Peel, core and quarter apples and arrange them in a shallow pan. Mix together flour, brown sugar and granulated sugar. Cut into this mixture 1/4 cup butter or margarine until mixture resembles course crumbs. Add vanilla and water. Mix well. Spread over apples. Cover with foil. Bake at 350 degrees for 1 hour. Makes 6 servings.

Jean Kammler

SAUCY BROWNIE PUDDING

1 cup sifted flour
5 Tbsp. cocoa
1/4 tsp. salt
2 Tbsp. melted butter or margarine
1/2 cup brown sugar
3/4 cup sugar
2 tsp. baking powder
1/2 cup milk
1/2 cup chopped nuts
1 tsp. vanilla
1 cup water

Measure flour, granulated sugar, 2 Tbsp. cocoa, baking powder and salt into sifter. Sift into medium sized bowl. Combine milk, melted butter and vanilla into measuring cup; stir into dry ingredients; fold in nuts. Spoon batter into 8 buttered 6 oz. custard cups, filling each half full. Mix brown sugar and remaining 3 Tbsp. cocoa in cup and sprinkle over batter in cups; spoon 4 Tbsp. of water into each cup. Bake in 350 degree oven 30 minutes or until the tops of pudding are firm. Cool 2 or 3 minutes; loosen around edges with knife and turn into individual serving dishes (sauce in bottom of cups will run down over pudding) Serve warm; plain or with whipped cream.

Laura Moran

PURPLE PUDDING

6 egg whites
3/4 tsp. cream of tartar
2 cups sugar
2 cups saltine crackers crumpled
1/2 cup chopped pecans
1 tsp. vanilla
1 large carton Cool Whip
1 can blueberry pie filling

Beat egg whites until foamy, add cream of tartar, add sugar gradually and beat until firm. Fold in crackers, pecans and vanilla. Bake in 9 x 13 inch buttered pan 350 degrees for 25 minutes. Cool. When cooled spread Cool Whip on top, then blueberry pie filling on top of Cool Whip. Refrigerate.

Ola S. Kadanec

PUMPKIN DESSERT SQUARES

1 pkg. yellow cake mix (reserve 1 cup cake mix)
1/2 cup butter or margarine melted
1 egg
Filling:
3 cups - 1 lb., 14 oz. can pumpkin pie mix or
1 lb. can solid-pack pumpkin add 2 1/2 tsp. pumpkin pie spice and 1/2 cup of firmly packed brown sugar
2 eggs
2/3 cup milk
Topping:
1 cup reserved cake mix 1/4 cup sugar
1 tsp. cinnamon 1/4 cup butter or oleo

Grease bottom only of 13 x 9 inch pan.
Combine 1 cup cake mix, butter and egg. Press into pan.

Prepare filling by combining all ingredients until smooth. Pour over crust. For topping combine all ingredients. Sprinkle over filling. Bake at 350 degrees for 45 to 50 minutes until knife inserted near center comes out clean. If desired serve with whipped cream.

Elvira Brennell

CHOCOLATE SQUARES

1 cup flour 1 cup chopped pecans
1 stick margarine

Melt margarine and mix in flour and nuts. Spread in 9 x 12 pan. Bake at 375 degrees 15 minutes or until lightly brown.

Second Layer
1 cup Cool Whip 1 cup powdered sugar
1 8 oz. pkg. cream cheese

Mix together and spread over crust.

Third Layer
1 box chocolate instant pudding 2 cups milk
1 box vanilla instant pudding

Mix the three ingredients and spread over second layer. Spread with 1 cup of Cool Whip. Refrigerate for 24 hrs. Cut into squares.

Kate Shoults

RHUBARB DISH

3 cups cut rhubarb
2 cups bread cubes
1 cup sugar
1/2 cup (1 stick) margarine
1/4 cup water

Melt margarine, add bread cubes and stir to coat all cubes. Add rest of ingredients and stir. Put in dish to bake at 350 degrees for 45 minutes. Serve warm, or could be used cold as a dessert.

Jean Kammler

RASPBERRY APPLESAUCE DESSERT

1 box Honey graham crackers
1 jar applesauce-raspberry flavor
1/2 cup cold milk
1 pkg. Dream Whip
1 tsp. vanilla
4 tsp. granulated sugar

Line baking dish with four layers of graham crackers, spreading applesauce between layers. Do not put applesauce on the top layer. Let it stand for about two hours at room temperature before putting the topping on. Use a 9 1/2 x 13 inch pan.

TOPPING: Place Dream Whip, sugar, vanilla and the cold milk in dish and whip with electric beater at high speed until there is a soft peak. Spread graham crackers and applesauce and place in refrigerator overnight, or serve after chilled.

Margie M. Weinland

STRAWBERRY MOUSSE

16 oz. frozen strawberries
1 small container whipping cream
1/8 tsp. salt
3/4 cup confectioners sugar
1 1/2 tsp. Knox gelatin
2 Tbsp. lemon juice

Soak gelatin in 2 Tbsp. cold water and dissolve in 1/4 cup boiling water. Chill and add lemon juice. Stir in fruit mixture, and add salt. Whip cream until thickened but not stiff. Fold in fruit and gelatin mixture. Chill in parfait glasses.

Rosemary Grana

CHEESE PIE

2 cups cottage cheese
1 cup homogenized milk
2 eggs
2/3 cup sugar
1 tsp. lemon juice
2 Tbsp. flour
pinch of salt
cinnamon

Beat eggs slightly; add cheese, sugar, flour, salt and flavoring. Pour the milk over this mixture gradually and pour into unbaked pie shell. Sprinkle cinnamon over the top and bake at 350 degrees for 45 minutes or until set.

Florence Westermeyer

SUNSHINE BANANA MALLOW PIE

1 baked 9" pie shell
1 3 1/4 oz. pkg. vanilla pudding and pie filling mix (not instant)
2 bananas
1 1/2 cups miniature marshmallows
1/2 cup heavy cream, whipped, (or use 2 cups Cool Whip)

Prepare vanilla pudding as directed on package for pie filling, except use 1 3/4 cups milk. Cover surface with waxed paper or transparent wrap. Chill. When chilled, fold in marshmallows and whipped cream. Slice bananas into cooled pie shell. Pour filling over bananas. Chill for several hours.

June Fels

PEACHES'N CREAM PIE

1 small pkg. vanilla instant pudding
1/3 cup brown sugar
1 cup milk
1 cup sour cream
6 to 7 canned peach halves
1 1/4 cup graham cracker crumbs
3 Tbsp. sugar
1/3 cup melted butter

Mix cracker crumbs, sugar and melted butter and press into 9 inch pie pan. Chill one hour before filling. Place peach halves, cut side down in pie crust. Mix pudding, brown sugar, milk and sour cream together and beat 2 minutes with mixer. Pour over peaches in crust. Cool at least 2 hours.

Jean Ade

CHEESE TOPPED PUMPKIN PIE

1 1/2 cups canned or mashed cooked pumpkin
3/4 cup sugar
1 tsp. pumpkin pie spice
1/2 tsp. ground ginger
1/2 tsp. salt
2 slightly beaten eggs
1 1/4 cups milk
1 tsp. vanilla
1 9 in. unbaked pastry shell with edges fluted high

Filling:
1 8 oz. pkg. cream cheese softened
1/4 cup sugar
2 eggs
1 tsp. vanilla
Dash of salt

Thoroughly combine pumpkin, the 3/4 cup sugar, pumpkin pie spice, salt, ginger. Blend in the first two eggs, the milk, and the first tsp. vanilla. Pour into unbaked pastry shell. In mixer bowl, combine cream cheese, sugar, vanilla and salt. Beat in eggs one at a time. Pour evenly over pumpkin mixture in pastry shell. Bake at 400 degrees for 35 to 40 minutes or until knife inserted just off center comes out clean.

Betty Johnston

SMOOTH AS SILK CHOCOLATE PIE

1 baked 9 in. pie shell
1 (6 oz.) pkg. chocolate chips
3/4 cup margarine (1 1/2 sticks)
1/8 tsp. salt
2 tsp. vanilla
3 eggs
1 cup powdered sugar
Cool Whip

Melt chocolate chips in double boiler, set aside to cool. Place room temperature margarine in bowl, add powdered sugar and salt. Beat at high speed 10 to 15 minutes. Mixture should be thick and fluffy. Add eggs one at a time, beating 3 minutes after each. Vanilla is added with last egg. Fold in well cooled chocolate, mix thoroughly and spoon into pie shell. Refrigerate. Top with Cool Whip when ready to serve. Very rich and delicious.

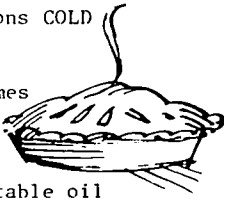
Kaye Quentin

AUNT MAY'S PIE CRUST STARTER - (for six to nine pies)

9 cups flour
4 1/2 tsp. salt
3 1/2 cups Crisco

Mix flour, salt and Crisco together. Store in cannister. For a large pie, use 1 1/2 cups "starter". For each cup of "starter" add 2 tablespoons COLD WATER.

Margaret Holmes



NO-ROLL PIE CRUST

1 1/2 cup + 1 Tbsp. flour
2 Tbsp. sugar
1/2 tsp. salt
1/2 cup vegetable oil or Crisco
2 Tbsp. milk

Very simple. Just mix right in the pie pan and spread like you would pizza. Fill with your favorite filling. Save a little of the crust for the top.

I add a little flour to make it crumble easier. Can be used for creamed pies also. Bake same as regular crust at 350 degrees for 10-15 minutes.

Adele Schlittler

MAKE IT'S OWN CRUST PIE-COCONUT (Impossible Pie)

4 eggs
1 3/4 cups sugar
1/2 cup flour
1/4 cup melted butter
2 cups milk
1 1/2 cups shredded coconut
1 tsp. vanilla

Combine ingredients in order given and mix well. Pour into a well greased 10 inch pie pan. Bake at 350 degrees for 45 minutes or until golden brown. The middle will appear to be rather soft. When cooled there will be a crust on the top, bottom and sides.

Note: If over-baked a cake like effect will result.

Very popular receipe

BEST EVER LEMON PIE

1 baked pie shell
1 1/4 cups sugar
6 Tbsp. cornstarch
2 cups water
1/3 cup lemon juice
3 eggs separated
3 Tbsp. butter
1 1/2 tsp. lemon extract
2 tsp. vinegar

Mix sugar, cornstarch together in top of double boiler. Add the two cups of water. Combine egg yolks with juice and beat. Add to rest of mixture. Cook until thick over boiling water for 25 minutes. This does away with starchy taste. Now add lemon extract, butter and vinegar and stir thoroughly. Pour into 9 inch pie shell and let cool. Cover with meringue and brown in oven.

NEVER FAIL MERINGUE

1 Tbsp. cornstarch
2 Tbsp. cold water
1/2 cup boiling water
3 egg whites
6 Tbsp. sugar
1 tsp. vanilla
pinch of salt

this meringue cuts beautifully and never gets sticky. Enjoy!

Blend cornstarch and cold water in a saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until COMPLETELY cold. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until STIFF, but not dry. Turn mixer to low speed, add salt and vanilla. Gradually beat in cold cornstarch mixture. Turn mixer again to high speed and beat well. Spread meringue over cooled pie filling. Bake at 350 degrees for about 10 minutes.

A.A. Tappel

SIMPLE PECAN PIE

3 egg whites
1 cup sugar
1 tsp. baking powder
1/2 tsp. vanilla
1 cup chopped pecans
20 Ritz Crackers crushed

Beat egg whites until stiff, adding sugar gradually. Fold in remaining ingredients. Pour into buttered pie plate. Bake for 25 minutes at 350 degrees. Serve with whipped cream.

Virginia Steck

MILLION DOLLAR PIE

Can be made a week ahead of time!

2 graham cracker pie crusts, using
2 cups graham cracker crumbs
1/2 cup sugar
1/2 cup melted butter
1/2 tsp. cinnamon
1 (10 oz.) Cool Whip
1 can Borden's Eagle brand milk
1 #2 can crushed pineapple drained (2 1/2 cups)
1 cup chopped pecans
3/4 cup coconut
1/4 cup lemon juice

Prepare two (2) pie crusts, bake 5 or 6 minutes at 350 degrees.
Mix, Cool Whip, milk, pineapple, pecans, coconut, lemon juice. Put into pie crusts, then in freezer. Take out 1 hour before serving.

Irene Beffa

PEACH CUSTARD PIE

1 stick soft butter
3/4 cup sugar
1 egg
2 rounded Tbsp. flour
7 peach halves drained
1 9 in. pie shell (unbaked)

Mix flour and sugar, add to butter, then add beaten egg. Place dried peach halves in pie crust, hole side up. Spread mixture on top and in holes. Bake at 375 to 400 degrees for about 45 minutes.

Mildred Pilas

FAVORITE ICE CREAM PIE

1 9 inch baked pie shell
1 pt. vanilla ice cream
1 pt. chocolate ice cream
4 egg whites
1/2 tsp. vanilla
1/4 tsp. cream of tartar
1/2 cup sugar
Chocolate sauce

When the pie shell is cool, slice the ice cream, and place in the bottom of the shell. Combine egg whites, vanilla, and cream of tartar, and beat until soft peaks form. Then add the sugar, and beat until shiny and stiff. Pile the meringue over the ice cream and put under the broiler for 30 seconds. Freeze overnight if desired. Serve with warm chocolate sauce. Serves 8.

Frances Farrah

AUNT MAY'S FRUIT PIE

Mix together:

1/2 cup melted butter	1/2 cup pecans
1 cup sugar	1/2 cup coconut
2 beaten eggs	1/2 cup raisins

Bake 45 minutes at 350 degrees in unbaked pie shell.

(Rich - but oh so delicious)

Margaret Holmes

GRANDMA FAHEY'S FUDGY FUDGE PIE

2 eggs	1 tsp. vanilla
1 cup sugar	1 tsp. salt
1/3 cup oil	1/2 cup flour
4 Tbsp. cocoa	

Combine ingredients (flour last) and mix well with a spoon. Pour into an 8 inch greased pie pan. Bake at 325 degrees for 30 minutes. Serve alone or with ice cream.

Mrs. Robert Fahey, Jr.

STRAWBERRY PIE

1 qt. fresh strawberries	1 cup whipped cream
1 cup sugar	1 baked pie shell
3 Tbsp. cornstarch	

Select the choicest half of the berries and place in the bottom of the pie shell.

Mash the remaining berries until the juice is well extracted. Bring this to a boil and add sugar mixed with the cornstarch. Cook slowly 10 minutes, stirring constantly. Let cool. Pour over uncooked berries in the pie shell. Place in the refrigerator until cool. Top with whipped cream and serve. Serves 6 to 8.

Very popular receipe

FRENCH APPLE PIE

6-8 apples
3/4 cup sugar
1 Tbsp. flour
1 tsp. cinnamon
1 cup brown sugar
1/2 cup flour
1/2 cup butter

Pare and slice apples. Add sugar and 1 tablespoon flour and cinnamon to apples. Place in unbaked pie shell. Mix separately brown sugar, butter and 1/2 cup flour thoroughly. Place this mixture on top of apple mixture. Bake at 450 degrees for 10 minutes. Reduce heat to 400 degrees and bake until apples are tender and top bubbles. Makes one 10 inch pie.

Mary Ann Fleming

STRAWBERRY - RHUBARB PIE

1 1/2 cups sugar
3 Tbsp. quick-cooking tapioca
1/4 tsp. salt
1/4 tsp. nutmeg
1 lb. rhubarb, cut into 1/2" pieces (3 cups)
1 cup sliced fresh strawberries
Pastry for 9" lattice-top pie shell

Combine first 4 ingredients. Add rhubarb and strawberries; mix to coat fruit. Let stand about 20 minutes. Turn into pastry lined 9 inch pie plate. Dot with butter. Adjust lattice top; seal. Bake at 400 degrees for 35 to 40 minutes.

Mrs. Percilla Huelsman

CUSTARD PIE

4 eggs, slightly beaten
1/2 cup sugar
1/4 tsp. salt
1 tsp. vanilla
2 1/2 cups scalded milk
1 9" unbaked pie shell
Nutmeg

Thoroughly mix eggs, sugar, salt and vanilla. Slowly stir in hot milk and pour into unbaked shell. Sprinkle top with nutmeg. Bake in 475 degrees oven for 5 minutes, reduce heat to 425 degrees and bake until knife inserted in center comes clean. Bake 30 minutes.

Mrs. Mary Wilder

AUTUMN GLOW CAKE (Carrot Cake)

1 1/2 cups salad oil
5 whole eggs
1 cup sugar
2 2/3 cup cake flour
2 tsp. baking powder
2 tsp. baking soda
1/2 tsp. salt
1 lb. carrots (ground in food chopper)
1/2 cup chopped pecans

This cake is very easily mixed by hand or in a mixer. Blend oil, eggs and sugar on low speed until well mixed. Sift flour with baking powder, baking soda and salt, and mix on low speed until well blended. Fold carrots and pecans in by hand. Spread into two 9 inch or three 7 inch greased and floured pans. Bake at 370 degrees for 35 to 40 minutes or until done. Invert on cake rack to cool. When cool, split the layers and ice each piece and top and sides with the following icing.

CREAM CHEESE ICING

1/2 lb. cream cheese
1/4 cup butter or margarine
1 lb. sifted powdered sugar
1 tsp. vanilla

Cream all ingredients together until smooth.

Miss Hulling's Restaurant

BROWN SUGAR CAKE

3 cups brown sugar
1/2 cup Crisco shortening
2 sticks margarine
5 eggs
1 tsp. vanilla
1 tsp. butternut flavoring
3 cups sifted flour
1 tsp. baking powder
Pinch of salt
1 cup Pet milk

Cream sugar, shortening and margarine. Add eggs, vanilla and butternut flavoring. Mix flour, baking powder and salt and add to first mixture. Blend in 1 cup milk. Bake in layer pans 350 degrees for 35 - 40 minutes, or in a tube pan 300 degrees for 60 minutes.

Ola S. Kadanec

APPLESAUCE CAKE

1 cup shortening
2 cups sugar
2 eggs
3 1/2 cups flour
1/2 tsp. salt
2 tsp. baking soda
1 tsp. cloves
2 tsp. cinnamon
1 tsp. allspice
2 cups applesauce, hot
1 cup raisins, optional
1/2 cup chopped nuts, optional

Cream shortening and sugar together until light and fluffy. Add eggs and beat thoroughly. Sift flour, measure and resift with salt, baking soda and spices. Add to creamed mixture alternately with hot applesauce. Add raisins and nuts.
Bake in a well greased and floured tube pan for 1 1/2 hours at 350 degrees or 2 loaf pans for 1 hour. (Put a small pan of water in oven while baking - keeps cake more moist.)

Helen Christian

APPLE DATE SQUARES

1/2 cup shortening
3/4 cup sugar
1 egg
1 1/2 cups flour
1 tsp. baking soda
1/4 tsp. salt
2 cups chopped apples (paring optional)
1 cup chopped pitted dates

Cream shortening and sugar, add egg and beat. Sift flour, baking soda, salt and add to creamed mixture and blend. Stir in fruits and spread in greased and floured pan 11 1/2 x 7 1/2 inches.

Topping -
1/2 cup brown sugar
1/2 cup chopped nuts
1 tsp. cinnamon

Mix brown sugar, nuts and cinnamon. Sprinkle evenly over apple mixture. Bake at 350 degrees for 35 minutes. Cut into squares.

May be served warm with vanilla IceCream.

Mrs. John Kramer

APPLE COFFEE CAKE

2 cups flour
4 tsp. baking powder
3 Tbsp. sugar
4 Tbsp. Crisco
2/3 cup milk
dash of salt

Blend like pie dough. Press dough into 2 9-inch shallow pie pans.

Filling -
4 cups sliced apples
1/2 cup water
4 Tbsp. butter
2 cups sugar
2 tsp. cinnamon
2 tsp. vanilla

Boil apples and water for 5 minutes. Remove from heat and add rest of ingredients. Pour over dough. Bake at 350 degrees for 25 minutes.
If desired, you can drizzle confectioners icing over top when cool by mixing 1 cup powdered sugar and 1 tablespoon water or a few drops more to reach the right consistency.

Lea Folkl

BANANA LAYER CAKE

1 cup flour
1 stick margarine
1/2 cup chopped nuts (optional)
1 cup sifted powdered sugar
1 8 oz. pkg. cream cheese softened
1 9 oz, container Cool Whip
2 or 3 medium bananas
2 cans of vanilla pudding (17 1/2 oz. Thank You brand)

1st layer:
Mix flour, margarine & nuts together until it looks like oatmeal. Press into ungreased 9 x 13 pan. Bake 15 minutes at 350 degrees. Let cool.

2nd layer:
Cream powdered sugar and cream cheese together. Fold in 1 cup of Cool Whip. Spread over 1st layer. Refrigerate until firm (1/2 hour to 45 minutes)

3rd layer:
Slice bananas over other two layers. Pour over bananas 2 cans of pudding. Top with remaining Cool Whip. Refrigerate several hours. Serves 12.

Audrey Kohnen

BANANA SPLIT CAKE

1/4 lb. melted margarine
2 cups graham cracker crumbs
2 eggs
1/2 lb. margarine
2 cups powdered sugar
1 cup chopped nuts
Whipped topping
4 large or 5 small bananas sliced lengthwise
1 6 1/2 oz. can crushed pineapple, drained
1/2 cup chopped marachino cherries

Mix cracker crumbs with melted margarine. Spread in a 9 x 13 inch pan. Combine eggs, 1 cup margarine and powdered sugar; beat 15 minutes in small bowl. Spread over first layer. Spread banana slices over and then spread pineapple over bananas. Top with a layer of whipped topping and then sprinkle with nuts. Sprinkle cherries over and refrigerate at least 12 hours. Cut into squares to serve.

Shirley Long

GRAHAM STREUSEL CAKE

2 cups graham cracker crumbs
3/4 cup chopped nuts
3/4 cup brown sugar, packed
1 1/4 tsp. cinnamon
3/4 cup butter or margarine, melted
1 pkg. Betty Crocker yellow cake mix
1 cup water
1/4 cup vegetable oil
3 eggs

Heat oven to 350 degrees. Generously grease and flour oblong pan 9 x 13 x 2 inches. Mix crumbs, nuts, brown sugar, cinnamon and butter. Reserve. Blend cake mix, water, oil and eggs at low speed until moistened, about 30 seconds. Beat at medium speed (stirring occasionally) 3 minutes. Pour half of the batter (about 2 1/2 cups) into pan; sprinkle with 1/2 of crumb mixture, pour other half of batter on top and remaining 1/2 of crumb mixture. Bake 45 to 50 minutes until wooden pick inserted in center comes out clean. Cool, drizzle cake with vanilla glaze.

VANILLA GLAZE:

Mix 1 cup powdered sugar and 1 to 2 Tbsp. water until desired consistency.

Mary Ann Fleming

CHERRY CHEESECAKE

CRUST

1 1/4 cup fine graham cracker crumbs
1/4 cup sugar
6 Tbsp. butter or margarine, melted

Combine all ingredients. Press firmly into a 9 inch pie plate. Bake 375 degrees for 6 to 9 minutes until edges are browned. Cool.

FILLING

8 ox. cream cheese, softened
1 cup sugar
1 tsp. vanilla
2 cups whipped dessert topping
1 can (21 oz.) cherry pie filling

Beat together cream cheese, sugar, vanilla until smooth. Fold in whipped topping. Spoon into crust. Spoon pie filling on top. Chill until set. (Any pie filling can be used or a drained 16 oz. can crushed pineapple.

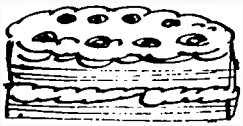
Candy Cain

POLISH POUND CAKE

1/2 cup Crisco
2 sticks margarine
3 cups sugar
1 tsp. salt
5 large eggs
3 cups flour
1 small can milk, add water to make 1 cup
2 Tbsp. pure vanilla butternut flavoring
1 jar (10 oz.) maraschino cherries, halved
1 cup chopped nuts, optional

Cream Crisco, margarine, sugar and salt. Add eggs one at a time, add flour and milk alternately, ending with flour. Add flavoring, beat well. Fold in drained, halved cherries and nuts. Bake in greased, floured tube pan for 2 to 2 1/2 hours. Start in cold oven, Electric, 300 degrees; Gas, 325 degrees. DO NOT START IN WARM OVEN.

Anna Charnecki



LAZY DAISY OATMEAL CAKE

1 1/4 cups boiling water
1 cup Quaker Oats (quick or old fashioned, uncooked)
1/2 cup butter or margarine, softened
1 cup granulated sugar
1 cup firmly packed brown sugar
1 tsp. vanilla
2 eggs
1 1/2 cups sifted all purpose flour
1 tsp. baking soda
1/2 tsp. salt
3/4 tsp. cinnamon
1/4 tsp. nutmeg

Pour boiling water over oats, cover; let stand 20 minutes. Beat butter until creamy. Gradually add sugars; beat until fluffy. Blend in vanilla and eggs. Stir in oats. Sift together flour, soda, salt, spices. Add to creamed mixture; mix well. Pour into well greased and floured 9 inch square pan. Bake in preheated oven at 350 degrees for 50 to 55 minutes.

LAZY DAISY FROSTING:

1/4 cup butter or margarine, melted
1/2 cup firmly packed brown sugar
3 Tbsp. half and half
1/2 cup chopped nuts
3/4 cup shredded or flaked coconut

Combine all ingredients; spread over cake. Broil until bubbly. Serve warm or cold.

Jeanne Krull

CHEESECAKE STOLLEN

1 pkg. crescent rolls
1 8 oz. pkg. cream cheese
1/2 cup sugar
1 Tbsp. lemon juice
1 egg
1 Tbsp. flour

Lay out crescent rolls on ungreased cookie sheet overlapping points. Mix together other ingredients and place in middle of crescent rolls. Fold 2 exposed points of rolls over mixture and pinch together. Sprinkle with cinnamon. Bake at 350 degrees for 18 to 20 minutes.

Carol Padberg

GRANDMA HASSLER'S HUNGARIAN COFFEE CAKE

1 cup brown sugar
1 cup sugar
1 cup butter or margarine
3 cups flour, sifted with 1/2 tsp. salt
1 cup sour milk
2 eggs, beaten
1 tsp. baking soda
1 tsp. cinnamon

Cream butter and sugar; slowly add flour and salt. This is most easily done with a mixmaster; it makes a crumbly dough. Remove 1 cup for topping. To remaining dry ingredients, add slowly the milk and beaten eggs and baking soda. Pour into greased pan 10x14x3 inches and sprinkle on reserved dry topping with cinnamon. Bake at 350 degrees for 30 minutes.

Janet Hassler

MOIST SUPPER CAKE

1 1/4 cups boiling Dr. Pepper
1 cup quick cooking oats
1/2 cup shortening
1/2 cup granulated sugar
1 cup brown sugar
2 eggs
1 1/3 cups flour
1/2 tsp. salt
1 tsp. baking soda
1/2 tsp. nutmeg

Pour boiling Dr. Pepper over oats; stir. Let stand 20 minutes. Cream shortening, add sugars gradually; cream well. Add eggs, beating until mixture is fluffy. Sift flour with salt, baking soda, nutmeg and add to creamed mixture, mixing well. Add oatmeal mixture and mix thoroughly. Pour into greased and floured 9x9x2 inch pan. Bake at 375 degrees for 45 minutes or until cake tests done. Remove from oven.

TOPPING:

1/3 cup melted butter
1/2 cup brown sugar
1/4 cup light cream
1 cup finely grated coconut

Mix together and spread over hot cake; place under broiler until bubbly and lightly browned. Serve warm.

Mrs. Eugene Laforest

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DUTCH APPLE CAKE

2 cups sugar
3 eggs
1 cup oil
2 1/2 cups sifted flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
3 cups peeled chopped apples
1 cup chopped nuts
(not fine)

Cream sugar, eggs and oil. In separate pan mix together flour, baking powder, baking soda, salt, cinnamon and vanilla and add to first mixture. Add apples and nuts. Bake in well greased and floured bundt pan at 350 degrees for 45 to 55 minutes. Cool 15 minutes before removing from pan.

BUTTERMILK GLAZE

1 Tbsp. white Karo syrup
1/2 cup sugar
1/4 cup buttermilk
1/4 tsp. baking soda
2 Tbsp. butter
1 tsp. vanilla

Combine all above ingredients. Cook over low heat until golden brown, about 10 minutes. Don't overcook. Dribble over cake while glaze is still warm.

Very popular recipe

POPPY SEED CAKE

Mix together:
3 cups sifted flour
1 tsp. salt
1/3 cup dried poppy seeds (2 or 2 1/4 oz.)
2 cups sugar
1 tsp. baking soda

Add:
4 eggs
1 cup milk
1 1/2 cups oil
1 tsp. vanilla
1/2 to 3/4 cup chopped nuts

Preheat oven at 350 degrees. Beat all together at high speed of electric mixer for 5 minutes or more. Fold in chopped nuts. Pour into well greased bundt pan, tube pan or two loaf pans. Bake at 350 degrees for 1 to 1 1/2 hours.

Carol Winkler

HOT MILK CAKE

1/4 cup margarine
1 cup milk
4 eggs
2 cups sugar
2 cups cake flour
1 tsp. vanilla
2 heaping tsp. baking powder

Heat margarine and milk and set aside. Beat eggs and sugar together. Beat well. Add the flour and vanilla. Add the milk and margarine. Add the baking powder. Bake in two 9 inch layer cake pans which were greased and floured. Bake at 350 degrees for 30 minutes. DO NOT OPEN OVEN UNTIL CAKE IS FINISHED. This may be used for batter for 2 upside-down cakes.

UPSIDE-DOWN CAKE (using Hot Milk Cake batter above)

2 Tbsp. Spry
2 Tbsp. margarine
1/2 cup brown sugar
Canned pineapple
Maraschino Cherries

Melt Spry and margarine in greased and floured 8x8x2 inch pan. Add sugar and mix. Cover with pineapple and cherries. Pour Hot-Milk batter over fruit and bake at 350 degrees for 45 minutes. Cool and invert onto plate.

Very popular receipe

FRUIT CAKE

3/4 cup Spry
1 lb. brown sugar
4 eggs
1/2 cup milk
3 tsp. rum extract
3 tsp. brandy extract
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1 cup raisins
3 cups flour
1/2 lb. candied cherries
1/2 lb. whole pecans
1 lb. diced mixed candied fruit
2 heaping tsp. baking powder

Mix as given - mix in baking powder last. Pour into greased and floured loaf pans (bread pans). This will make 2 loaves. Bake at 325 degrees for 1 1/2 hours. Tent with a piece of foil and bake another 15 minutes at 350 degrees. Test with a cake tester. Cool. Wrap in foil for at least 3 weeks.

Very popular receipe

JEWISH COFFEE CAKE

CAKE

1 pkg. white cake mix
1 pkg. instant vanilla pudding
1/2 cup salad oil
4 unbeaten eggs
1 cup sour cream
1 tsp. vanilla

FILLING

1/3 cup or more chopped nuts
1 tsp. cinnamon
1 tsp. cocoa
1/3 cup sugar

Place all ingredients for cake in a large bowl and beat for 4 or 5 minutes. In a separate bowl, combine ingredients for filling (put sugar first) and stir to blend.

Grease and flour a 9 or 10 inch tube or bundt pan and put half of the cake mixture in the pan. Add a layer of filling, top with the remaining cake batter. Swirl together with a fork.

Put remaining filling mixture on top. Bake at 350 degrees for 50 to 60 minutes until done. Cool before removing from the pan.

Helen Pavlik

FRUIT COCKTAIL CAKE

2 cups flour
2 tsp. baking soda
1 16 oz. can fruit cocktail
1/4 tsp. salt
1 1/2 cup sugar
2 eggs
little vanilla
1/2 cup chopped nuts
1/2 cup brown sugar

Mix together flour, baking soda; fruit cocktail, salt, sugar, eggs and vanilla. Grease and flour pan and put in ingredients. Top with nuts and brown sugar. Bake at 350 degrees for 40 to 45 minutes.

SAUCE FOR TOP

1 cup sugar
3/4 cup margarine
1/2 cup canned milk

Boil one minute. Cool a bit and pour over cooled cake.

Mrs. Mary Wilder

GRANDMA VAN'S NAMELESS CAKE

(She always put a lot of love inside!)

3/4 cup butter
1 1/2 cups sugar
3 eggs
1 3/4 cups Gold Medal flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
3/4 tsp. nutmeg
1 tsp. cinnamon
2 Tbsp. cocoa
3/4 cup buttermilk
1 tsp. vanilla
1 tsp. lemon extract
1/2 cup walnuts

Chop walnuts and place on cookie sheet in 300 degree oven for 30 minutes. Set aside. Cream butter and sugar together. Add well beaten eggs. Sift flour. Resift with all other dry ingredients. Add to butter mixture alternately with buttermilk, mixing well after each addition. Add vanilla, lemon extract and nuts. Bake in two greased and floured 8 inch pans in a pre-heated 350 degree oven for 30 minutes.

When cook, ice with Grandma Van's Nameless Cake Icing.

GRANDMA VAN'S NAMELESS CAKE ICING

6 Tbsp. butter
1 egg yolk
3 cups powdered sugar
1 1/2 Tbsp. cocoa
1 tsp. cinnamon
1 1/2 Tbsp. hot coffee (more as needed)

Cream butter. Blend in egg yolk. Sift sugar, cocoa, cinnamon together. Add to creamed mixture alternately with coffee until desired spreading consistency.

Connie Kaiser

CHERRY COBBLER

1 can pie cherries
1 cup sugar
1 cup flour
1 tsp. baking powder
1 tsp. salt
3/4 cup milk
1 stick margarine
3/4 cup sugar

Beat together 1 cup sugar, flour, baking powder, salt and milk. In bottom of baking dish put 1 stick margarine and melt in oven, then put batter on top. Spread cherries over batter and sprinkle with 3/4 cup sugar. Bake at 350 degrees for 55 minutes.

Paula Trinker

CHOCOLATE CHIP SURPRISES

2 cups flour
1 tsp. baking powder
1 1/2 cups sugar
4 tsp. cinnamon
1 cup margarine, melted
2 eggs (1 egg separated)
Pkg. chocolate chips (6 oz. or 12 oz. depending on amount of chips you desire)

Mix flour, baking powder and 1 cup sugar and 3 tsp. cinnamon, add margarine (melted). Add 1 egg and 1 egg yolk. Put in a greased pan. Brush top with egg white slightly beaten. Combine sugar and cinnamon over top. Then dot with desired amount of chocolate chips. Bake at 350 degrees for 25 minutes.

Mary Stevison

DAFFODIL CAKE

1 pkg. yellow cake mix (prepared)
1 8 oz. pkg. cream cheese
1 cup milk
1/2 cup sugar
1 3 oz. pkg. vanilla instant pudding
1 1 lb. (approx.)crushed pineapple
1 9 oz. pkg. whipped topping
1/4 cup finely chopped nuts

Bake cake in 9 x 13 inch pan according to package instructions. Cool. Cream together cheese, milk, sugar and pudding mix, and spread on top of cake. Spread well drained pineapple on top of pudding mixture. Top with whipped topping and sprinkle with nuts. Keep in refrigerator until served.

Leona Anselm

ANY COLOR CUPCAKES

1 pkg. (2 layer size) white cake mix
1/2 cup Kook-Aid sugar sweetened soft drink mix, any flavor

Prepare cake mix as directed on package for cupcakes, adding soft drink mix before beating. Frost as desired.

Sharon Howard

MILE HIGH COCONUT CAKE

1 cup butter (softened)
2 cups sugar
5 eggs
3 1/2 cups all purpose flour
3 tsp. baking powder
1 cup milk
1 tsp. vanilla

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder. Add to creamed mixture alternately with milk and vanilla. Pour batter into 3 greased and floured 9 inch cake pans and bake at 350 degrees for 25 to 30 minutes. Cool cake completely and split cake layers. Spread Sour Cream Coconut Filling between layers and on top of cake. Seal cake in an airtight container and refrigerate for 3 days before serving.

SOUR CREAM COCONUT FILLING

2 cups powdered sugar
2 cups sour cream
1 tsp. vanilla
3 cups grated coconut
4 cups whipped topping (one 9 oz. frozen or 2 envelopes Dream Whip mixed with 1 cup milk yields 4 cups)

Combine powdered sugar, sour cream, whipped topping and vanilla. Mix well until blended. Stir in coconut.

Laurice Nardoni

BUTTER CAKE

1 box Duncan Hines yellow butter cake mix
3 eggs
Powdered sugar
2/3 cups water
2 sticks butter - 1 stick softened at room temperature, the other melted

Grease 9 x 13 inch pan, then melt 1 stick butter in small saucepan and set aside to cool. Mix batter according to directions, adding 1 stick of softened butter. Pour batter in pan, then drizzle cooled stick of melted butter on top of batter. Cover with a generous amount of powdered sugar. Bake according to directions on box. After baking top with more powdered sugar.

Marie Berberick

RED CAKE

1 tsp. vinegar
1 tsp. baking soda
1 1/2 cups sugar
1/2 cup shortening
2 eggs
2 tsp. cocoa
2 oz. red food coloring
1 cup buttermilk
1 tsp. salt
1 tsp. baking powder
2 1/2 cups cake flour
1 tsp. vanilla

Mix vinegar and soda in a small cup and let it set. Cream sugar, shortening and eggs. Make paste of the cocoa and a little red food coloring and add to the creamed mixture, then add the rest of the food coloring. Add buttermilk, salt, baking powder and flour alternately (dry ingredients alternately with buttermilk). Add vanilla. Lastly, add vinegar and baking soda (stir before adding). Mix well then turn into two greased and floured 8 inch layer cake pans and bake at 350 degrees for 30 minutes. When baked, cool for 5 minutes in the pans, then turn out, and cool thoroughly. Split layers in half and ice with Red Cake Frosting.

RED CAKE FROSTING

1 cup milk
3 tsp. flour
1 cup granulated sugar
1 cup butter (or 1/2 butter and 1/2 Crisco)

Combine milk and flour and cook until thick, stirring. Cool, stirring while it cools. Cream butter and sugar until light and fluffy; add one tablespoon flour mixture to the creamed mixture. Then gradually add the rest, beating all the time. Spread the frosting between layers and on top of the cake but not on the sides.

Marie Baer

HINTS

Equivalent of 1 square (1 oz.) of chocolate for baking
3 Tbsp. cocoa plus 1 Tbsp. oil

To make cake flour from regular flour
Add 2 Tbsp. corn starch per cup and sift

12 finely crushed graham crackers will yield
1 cup of crumbs.

WALNUT RIBBON ANGEL CAKE

3/4 cup finely chopped English walnuts
1 pkg. angel cake mix
1 Tbsp. breakfast cocoa

Set oven at 375 degrees. While it heats, spread chopped walnuts in shallow pan and toast 8 to 10 minutes, till golden brown, stirring once in a while. Cool. Mix cake as pkg. directs; fold in toasted walnuts. Pour 1/4 of batter into small bowl; fold in cocoa. Spread half of the white batter evenly in angel cake pan, cover with cocoa batter; add remaining batter. Bake and cool as package directs.

TOPPING

1/2 cup sugar
2 Tbsp. cocoa
2 Tbsp. water
1 Tbsp. butter
1 tsp. vanilla

double the topping for more to drizzle

Cook these ingredients in a saucepan, stirring to a boil. Remove from heat. Add vanilla. Cool to lukewarm. Spread on top of cake and let drizzle down sides. Crown with a halo of walnut halves.

Gertrude Hoerr

DIRTY CAKE

3/4 lb. chopped dates
1 1/2 cups hot water
1 1/2 tsp. baking soda
4 1/2 Tbsp. shortening
1 1/2 cups sugar
2 beaten eggs
2 1/2 cups flour
2 tsp. baking powder
1 tsp. vanilla
1 cup chopped black walnuts

Put dates in hot water then, when cool, add baking soda. Cream shortening and sugar, add eggs and cream again. Add dates alternately with flour and baking powder to creamed mixture, then add vanilla and nuts. Bake at 350 degrees for 1 1/2 hours or till done when tested with a toothpick.

This cake is a traditional Christmas cake, handed down from one generation to another in our family and only served on Christmas. "MERRY CHRISTMAS"

Mrs. Percilla Huelsman

QUICK DANISH COFFEE CAKE

1 cup margarine or lard
1 cup granulated sugar
1 cup brown sugar
3 cups sifted flour
1/4 tsp. salt
2 beaten eggs
1 cup buttermilk, or sour milk
1 tsp. baking soda
Cinnamon

Mix margarine (or lard), sugars, flour and salt together until they form crumbs. Set aside 1 cup of mixture for topping. Mix eggs, milk and baking soda together and add to crumb mixture. Beat well and pour into greased and floured 9 x 13 inch pan. Place reserved crumbs on top and sprinkle with a bit of cinnamon. Bake 45 minutes at 350 degrees.

Louise Venverloh

NUTTY PEACH CRISP

1 can (29 oz.) sliced peaches
1 box butter pecan cake mix
1/2 cup melted margarine
1 cup flaked coconut
1 cup chopped nuts

Put sliced peaches with liquid into 9 x 13 x 2 ungreased pan. Sprinkle with box of cake mix. Drizzle with melted margarine. Sprinkle with coconut, then sprinkle with chopped nuts. Bake at 325 degrees for 55 to 60 minutes.

Mildred Pilas

CHERRY CRUNCH

1 pkg. Duncan Hines white deluxe cake mix
1 can (1 lb. 5 oz.) cherry pie filling
1 tsp. lemon juice
1/2 cup chopped nuts, if desired
1/2 cup (1 stick) melted butter or margarine
Sweetened whipped cream, ice cream, or coffee cream

Spread pie filling in the bottom of a 9 inch square pan. Sprinkle with lemon juice. Combine cake mix, nuts and melted butter; sprinkle over pie filling. Bake at 350 degrees for 40 to 50 minutes, until golden brown. Serve with ice cream, whipped cream or coffee cream. Serves 8 to 10.

Doris Callahan

RUM CAKE

1 box Duncan Hines butter recipe cake mix
1/2 cup chopped pecans
1 small pkg. vanilla instant pudding
1 cup water
1 tsp. rum extract
1/2 cup Wesson oil
4 eggs

Heat oven to 325 degrees. Grease and flour bundt pan. Pour chopped pecans on bottom of pan. Mix cake mix, water, pudding, rum extract, oil and eggs for 2 minutes. Bake 55 minutes.

GLAZE

1 cup sugar
1 stick butter
1/2 cup water
1/4 tsp. rum extract

Boil 3 to 4 minutes. Pour on hot cake, then cool 30 minutes.

Mary Ronshausen

CHOCOLATE BROWNIE CAKE

1 cup butter or oleo
1/2 cup cocoa
1 cup water
2 cups sugar
2 cups sifted flour
1/2 cup buttermilk
2 eggs slightly beaten
1 tsp. baking soda
1/2 tsp. vanilla
Chocolate Icing

In saucepan combine butter, cocoa and water and bring to a boil. Pour the chocolate mixture over sugar and flour. Add buttermilk, eggs, soda and vanilla. Pour into a sheet cake or jelly roll pan and bake at 400 degrees for 20 minutes.

CHOCOLATE ICING

1/4 cup cocoa
6 Tbsp. buttermilk
1/2 cup margarine
1 tsp. vanilla

Heat cocoa, buttermilk, margarine and vanilla and pour the hot mixture over 1 box powdered sugar. Beat until smooth. Ice cake while it is still warm.

This is a favorite Marshall Family recipe.

Karen Marshall
St. Louis Globe Democrat

SATAN'S VELVET ROBE

1/2 cup butter
1 cup sugar
1 tsp. salt
1 tsp. vanilla
1/3 cup cold water
1/2 cup cocoa
2 1/2 cups cake flour
1 cup cold water
3 egg whites
3/4 cups sugar
1 1/2 tsp. baking soda
1/3 cup water

Stir butter to soften, gradually add 1 cup sugar. Add salt and vanilla. Combine 1/3 cup cold water and cocoa, stir and beat into creamed mixture. Add flour alternately with 1 cup cold water, beating well after each addition. Beat egg white until soft peaks form gradually add 3/4 cup sugar beating until stiff. Fold the meringue into the batter. Combine soda and 1/3 cup water, and stir into the batter, mixing thoroughly. Bake in 2 pans. 350 degrees for 30 minutes or until done.

FROSTING

3 squares chocolate
3 Tbsp. hot water
2 Tbsp. butter
1 1/2 cup powder sugar
3 egg yolks or 1 egg
1 tsp. vanilla

Melt chocolate over hot water. Blend in sugar and water. Beat in egg yolks or egg, then butter and vanilla. Frosting will be thin, so place in bowl of ice water and beat until mixture thickens.

Loretta Giljum

PINEAPPLE NUT POUND CAKE

1/2 cup coconut
1/2 cup chopped nuts
2 Tbsp. melted margarine
1 can crushed pineapple, 13 1/2 oz.
1 pkg. yellow cake mix
3/4 cup water
1/4 cup oil
3 eggs

Heat oven to 350 degrees. Grease and flour a 12 cup bundt pan. Mix coconut, nuts and margarine. Sprinkle in pan. Drain pineapple reserving 1/4 cup juice. Beat cake mix, water, juice, oil and eggs for 2 minutes. Pour batter into pan. Spoon pineapple evenly over batter. Bake for 45 to 50 minutes. Cool 10 minutes. Invert onto plate.

Louise Niewoehner

TOLL HOUSE CUP CAKES

1/2 cup soft butter
6 Tbsp. granulated sugar
6 Tbsp. brown sugar
1/2 tsp. vanilla
1 egg
1 cup plus 2 Tbsp. sifted flour
1/2 tsp. baking soda
1/2 tsp. salt

Combine butter, granulated sugar, brown sugar and vanilla and beat until creamy. Beat in egg. Sift together sifted flour, baking soda and salt. Stir into creamy mixture. Spoon by rounded tablespoons into paper-lined cupcake cups. Bake at 375 degrees for 8 to 10 minutes. Remove from oven.

TOPPING

1/2 cup brown sugar firmly packed
1 egg
1/8 tsp. salt
1 cup chocolate chips
1/2 cup chopped walnuts
1/2 tsp. vanilla

Combine brown sugar, egg, salt and beat until very thick. Stir in chocolate chips, walnuts and vanilla. Spoon 1 tablespoon over each cupcake. Return to oven. Bake at 375 degrees for 15 minutes. Yield: 16
Do not bake less than 16 cupcakes. Both dough and topping will fill cups when baked.

Agnes Kahn

GOOEY BUTTER COFFEE CAKE

1 box pound cake mix
2 eggs
1 stick butter, melted
1 pkg. (8 oz.) cream cheese
2 eggs
1 1/2 Tbsp. vanilla
1 box powdered sugar

Blend cake mix with 2 eggs and melted butter and pour into a large (8 x 12) baking dish. Combine cream cheese, 2 eggs, vanilla and the powdered sugar, minus 2 tablespoons. Mix well and spread over batter in dish. Bake for 15 minutes at 300 degrees. Remove cake and sprinkle remaining powdered sugar on top. Return to oven and continue to bake 25 minutes longer.

This coffeecake is good cold, but much better warm.

Very popular recipe

MISSISSIPPI MUD CAKE

2 cups sugar
1 cup shortening
4 eggs
1 1/2 cups flour
1/3 cup cocoa
1/2 tsp. salt
3 tsp. vanilla
1 cup chopped nuts
Marshmallows

Cream sugar and shortening, Add eggs, beat. Sift flour, cocoa and salt together. Add to mixture. Add vanilla and nuts. Pour into greased and floured 9x13 inch pan. Bake 35 minutes at 300 degrees. Take out of oven. Spread marshmallows evenly over top. Return to oven for 5 minutes. Take out and spread evenly with frosting below:

FROSTING:

2 sticks margarine
1/2 cup cocoa
1 box powdered sugar
1/2 cup evaporated milk
1 tsp. vanilla
1 cup chopped nuts

Soften margarine and mix well with the other ingredients. Spread on cake and let stand for 2 hours.

Ardell Buss

ZUCCHINI CAKE

1 large zucchini - approx. 1 lb., peel and grate (med. size)
1 1/2 cup sugar
1 1/2 sticks margarine
2 beaten eggs
1 tsp. vanilla
1 cup raisins or nuts (optional)
1/2 tsp. salt
3 tsp. baking powder
1 tsp. baking soda
1 tsp. ginger or cinnamon
1 tsp. allspice
3 cups flour

Peel and grate zucchini. Cook zucchini and sugar together slightly. Set aside. Add margarine, eggs, vanilla, raisins or nuts. Mix together salt, baking powder, baking soda, ginger or cinnamon, allspice and flour. Fold in zucchini mixture. Pour into greased and floured tube pan, or 2 loaf pans. Bake at 350 degrees approx. 45 minutes to 1 hour.

Mary Brown

CREAMY NUT FROSTING

4 Tbsp. cornstarch
3/4 cup milk
1/2 cup shortening
1/2 cup sugar
1/4 tsp. salt
1 tsp. vanilla flavoring
1 1/2 cups powdered sugar
1/2 cup chopped nuts

Blend cornstarch and milk in medium size sauce pan, cook to a thick paste stirring constantly. Set aside to cool. Meanwhile cream shortening, sugar and salt. Add the lukewarm paste, beat until fluffy. Fold in vanilla and powdered sugar. Then add nuts. Enough for large cake.

Virginia McMullan

WHIPPED TOPPING

1 unbeaten egg white
Dash of salt
3/4 cup granulated sugar
1 tsp. vanilla
1 large red, unpeeled apple, grated; or 1 cup strawberries, mashed; or other fruit

Combine ingredients and beat with electric mixer until sugar is dissolved and mixture is light and creamy. Serve over cake or warm gingerbread.

Gertrude Hoerr

MARSHMALLOW ICING

1 tsp. unflavored gelatin
1/4 cup cold water
1 cup sugar
6 Tbsp. water
1/4 tsp. salt
1/2 tsp. vanilla

Dissolve gelatin in 1/4 cup cold water. In 2 quart saucepan boil sugar and 6 tablespoons water until thermometer reaches 242 degrees F. Remove from heat, add gelatin, cool to 110 degrees. Add salt and vanilla. Beat with electric mixer until thick enough to ice cake.

Bernice Godefroid

HERSHEY'S LICKETY-SPLIT FROSTING

3 cups of unsifted powdered sugar
3/4 cup Hershey's cocoa
1/8 tsp. salt
6 Tbsp. milk (1/4 cup) warm
2 tsp. vanilla
1/3 cup butter softened

Combine ingredients except butter, in large bowl, beat until smooth, add butter. Beat until spreading consistency. If too stiff, add a little more milk. Enough for an 8 or 9 inch 2 layer cake.

Virginia McMullan

COCONUT PECAN FROSTING FOR GERMAN CHOCOLATE CAKE

2/3 cup evaporated milk
2/3 cup sugar
2 egg yolks slightly beaten
1/3 cup butter
3/4 tsp. vanilla
2/3 cup chopped pecans
1 cup Bakers Angel Flake coconut

Mix milk, sugar, egg yolks, butter and vanilla in pan. Cook over medium heat stirring constantly until thickened, about 10 minutes. Remove from heat and add pecans and coconut. Beat until cool and of spreading consistency.

Agnes Buescher

MOCK WHIPPED CREAM ICING

PASTE: 2 Tbsp. flour
1/2 cup milk
Cook until thick. Set aside to cool.

1 stick margarine, beat 4 minutes.
Add 1/2 cup sugar, beat 4 minutes.
Add 3/4 tsp. vanilla and the paste, beat 4 minutes.

Makes enough to cover a flat cake.

Mary Ann Mackey

CHOCOLATE COOKIES

1/2 cup oil
4 oz. unsweetened chocolate melted
4 eggs
1/2 tsp. salt
2 tsp. baking powder
2 cups flour
2 tsp. vanilla

Mix all ingredients and chill dough overnight. Roll in small balls, then in powdered sugar and bake on a greased cookie sheet for 10 minutes at 350 degrees.

Bernice Kullmann

CHRISTMAS GINGER BREAD BOYS

Sift together:

4 1/2 cups flour
1 tsp. ginger
1 tsp. cloves
2 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. salt
1 tsp. baking soda
1 tsp. baking powder

Add:

1 cup shortening
2/3 cup molasses
2/3 cup milk
2 cups sugar
1 egg
Currants

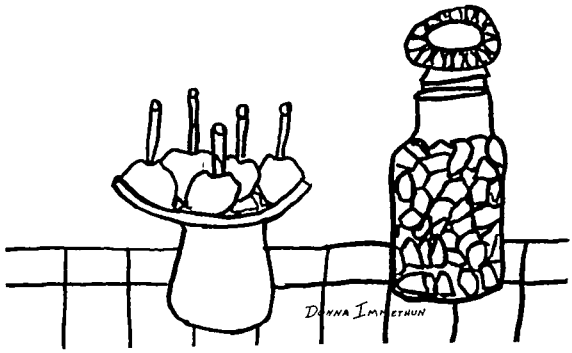
Mix well, then chill dough one hour. Roll dough on floured board and cut with gingerbread boy cookie cutter.

Press currants on for eyes and buttons. Bake at 350 degrees for 12 minutes. (I use a 5-inch mold). After baking I put into clear plastic bags and tie with red ribbon to hang on Christmas tree.

While baking, our children sang the following song which they learned from Sr. Delphina in O.L.S. kindergarten in the 1920's:

He was baked in a pan
Was the gingerbread man
And the buttons on his coat were three
And his small currant eyes
Looked so very, very wise
As he hung on the Christmas tree
And a girl I know took his hand just so
And her teeth went crunch, crunch, crunch
And I heard him say in a thoughtful way
"I have been invited out to lunch"

Louise Venverloh



FRUIT DROPS

1 cup soft shortening
2 cups brown sugar (packed)
2 eggs
1/2 cup sour milk, buttermilk or water
3 1/2 cups sifted flour
1 tsp. soda
1 tsp. salt
1 1/2 cups broken pecans
2 cups candied cherries, cut in half
2 cups cut-up dates

Mix well shortening, sugar, eggs. Stir in sour milk. Sift dry ingredients together and stir in. Stir in pecans, cherries, dates. Chill at least 1 hour. Heat over to 400 degrees. Drop rounded tsp. of dough about 2 in. apart on lightly greased baking sheet. Place a pecan half on each cookie,if desired. Bake 8 to 10 minutes until almost no imprint remains when touched lightly with finger. Makes about 8 dozen. Cookies mellow during storing.

Helen Wille

SOFT OLD FASHIONED SUGAR COOKIES

1/2 cup butter
1 1/2 cups sugar
2 eggs
1 tsp. vanilla
3 cups cake flour
1 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1 cup sour cream
Cinnamon

Cream butter, gradually add sugar. Add eggs, one at a time, and vanilla. Sift together flour, salt, baking powder and baking soda. Add to creamed mixture alternately with the sour cream. Spread heaping teaspoons on well greased cookie sheet about 2 inches apart. Flatten into circles. Sprinkle with cinnamon and sugar. Bake at 400 degrees for 10 minutes. Makes 30 cookies.

Margie M. Weinland

APRICOT BALLS

1 pkg. (8 oz.) dried apricots ground or finely cut
2 1/2 cups flaked coconut
3/4 cup sweetened condensed milk
1 cup finely chopped nuts

Blend apricots, coconut and milk well. Shape in small balls. Roll in chopped nuts. Let stand about 2 hours to firm. Makes about 5 dozen balls. Can be stored at room temperature for 3 to 4 days.

Dolly Ahlemeyer

DELICIOUS BROWNIES

2 sticks margarine
1 cup water
3 Tbsp. (heaping)cocoa
1/2 cup buttermilk
2 eggs
1 tsp. vanilla
2 cups flour
1 1/2 cups sugar
1/3 tsp. salt
1 tsp. baking soda

Bring margarine, water and cocoa to boil and cool. Add buttermilk, eggs and vanilla. Sift together flour, sugar, salt and baking soda and add to cocoa mixture. Mix well.

Bake at 350 degrees for 20 minutes in greased jelly roll pan, 11 x 17 inches.

ICING:

1 stick margarine
3 Tbsp. cocoa
6 Tbsp. milk
1 lb. confectioner's sugar
1 tsp. vanilla

Bring margarine, cocoa and milk to boil and cool. Add confectioner's sugar and vanilla and mix well.

Spread over cake when cool. May be sprinkled with nuts if desired.

(2 tsp. vinegar to 1/2 cup milk may be used instead of buttermilk)

Florence Westermeyer

RAGGEDY ANN COOKIES

1 cup golden brown sugar (firmly packed)
1 cup shortening
1 egg
1 tsp. maple flavoring
2 1/4 cups sifted all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
1 can (4 oz.) shredded coconut
Granulated sugar

Beat together brown sugar, shortening, egg and maple flavoring until fluffy. Add flour, baking powder and salt and mix well. Stir in coconut. Drop by spoonsful 2 inches apart onto greased cookie sheet. Dip bottom of greased small glass into granulated sugar and press cookie flat. (Edge will be ragged.) Bake in 350 degree oven 10 to 12 minutes. Cool on rack. Makes about 5 dozen cookies.

Jean Feldmeier

ALMOND CRESCENTS

1/2 lb. butter
2 cups flour
4 Tbsp. granulated sugar
1 cup almonds (blanched)

Grind almonds in food grinder (measure before grinding) Cream butter and sugar well. Add flour and almonds. Wrap in waxed paper and put in refrigerator at least one hour. Flatten dough to about 1/4 inch (small amounts at a time). Cut in crescent shape with the edge of a small glass. Bake in a preheated 350 degree oven. Do not let get brown. While still warm, sift with powdered sugar.

Virginia Steck

ANISE COOKIES

4 eggs
1/2 tsp. lemon juice
1/2 stick margarine
3 cups flour
1 box powdered sugar
1 tsp. anise oil
1 tsp. baking powder

Beat eggs, margarine and sugar together. Add lemon juice and anise oil, then flour and baking powder. Bake 12 minutes at 350 degrees.

Janet Hassler

DANISH PASTRY APPLE BARS

2 1/2 cups sifted flour
1 tsp. salt
1 cup shortening
1 egg yolk
1 cup cornflakes
8 to 10 tart apples, pared and sliced (8 cups)
3/4 to 1 cup sugar
1 tsp. ground cinnamon
1 egg white

Topping:
1 cup powdered sugar
3 to 4 tsp. milk

Combine flour and salt; cut in shortening. Beat egg yolk in measuring cup; add enough milk to make 2/3 cup liquid. Mix well; stir into flour mixture.

On floured surface, roll half the dough to 17x12 in. rectangle; fit into and up sides of 15 1/2x10 1/2 x 1 inch baking pan. Sprinkle with corn flakes; top with apples. Combine sugar and cinnamon; sprinkle on top.

Roll remaining dough to 15 1/2 x 10 1/2 inch rectangle; place over apples. Seal edges, cut slits in top. Beat egg white until frothy, brush on crust. Bake in 375 degree oven for 50 minutes.

Combine 1 cup sifted powdered sugar and 3 to 4 tsp. milk. Drizzle on warm cookies. Yield 3 dozen.

Betty Johnson

DATE AND NUT BARS

1/2 cup shortening (Crisco)
3/4 tsp. salt
1/8 tsp. cinnamon
1/8 tsp. nutmeg
1 cup granulated sugar
2 eggs, unbeaten
1/3 cup boiling water
2 cups chopped dates
1/4 tsp. baking soda
1 cup sifted flour
1/2 cup chopped nuts

Blend shortening, salt, cinnamon and nutmeg. Add sugar gradually and cream well. Add eggs, singly, beating well after each addition. Pour boiling water over dates and let cool. Add to creamed mixture and blend. Sift baking soda with flour. Add to creamed mixture and mix well. Add nuts and blend. Spread mixture in 10x10x2" greased pan. Bake in moderate over 325 degrees - 45 minutes. Cut in bars and roll in powdered sugar. Makes 2 dozen. Do not overbake.

Agnes Kahn

NOODLE COOKIES

1 can (5 oz.)Chow Mein Noodles
1 pkg. (12 oz.) Butterscotch Morsels

Melt morsels, stirring constantly over low heat. Remove from heat and stir in noodles, mix quickly to cover evenly. With teaspoon drop on wax paper.
Makes 34 to 36.

Jo Forthaus

BUTTER COOKIES

2 tsp. baking powder
4 1/2 cups all-purpose flour
1 cup lightly salted butter (room temp.)
1 1/2 cup granulated sugar
5 large eggs
1 tsp. vanilla

Sift baking powder and flour. Beat butter until creamy & add sugar, beating until light & fluffy. Add eggs, one at a time & beat well after each addition. Stir in vanilla & flour, one cup at a time to make soft dough. Cover & chill 3-4 hours. Roll 1/3 of dough at a time on lightly floured board. Cut out cookies & sprinkle with colored sugars, if desired. Bake on ungreased cookie sheet at 350 degrees for 10-12 minutes. Remove from oven & let cool on sheet for 2 minutes before removing to wire cooking rack. May be iced with powder sugar icing when cool. Makes 7-8 dozen. Store airtight at room temperature or freeze.

Barb Winschel

OATMEAL COOKIES

2 cups butter
2 cups sugar
2 cups brown sugar
2 tsp. vanilla
4 eggs
3 cups flour
2 tsp. baking soda
2 tsp. salt
6 cups quick oats
Add nuts, coconut or raisins (optional)

Cream butter and sugar. Add vanilla. Add eggs one at a time. Sift flour, salt and baking soda. Add to creamed mixture. Add oats and options. Bake at 350 degrees for 10 to 12 minutes. Refrigerate several hours before baking.

Helen Christian

BUTTERSCOTCH LACE COOKIES

1 cup butter
1 1/2 cups brown sugar, firmly packed
2 1/4 cups rolled oats
1/2 tsp. salt
1 Tbsp. molasses
3 Tbsp. flour
1 egg
1 tsp. vanilla

Cream butter, sugar and rolled oats. Place overnight in refrigerator - or 3 or 4 hours. Add other ingredients. Drop by teaspoon (level) on well greased baking sheet - 2 inches apart - they will spread.
Bake at 375 degrees for 5 to 7 minutes.

Wilma Doering

ORANGE COOKIES

2 1/2 cups cake flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 cup orange juice
1 cup pecans
1/2 cup soft shortening
1 cup sugar
2 eggs unbeaten
1 Tbsp. grated orange rind

Sift together flour, salt and baking soda. Cream thoroughly, shortening, sugar, eggs and orange rind. Add alternately flour mixture and orange juice to creamed mixture. Mix well. Add finely chopped pecans. Drop by teaspoonful, two inches apart, on greased cookie sheet. Bake 10 to 12 minutes until golden brown in a 400 degree oven.
When cookies have cooled, they may be frosted with an orange or butter frosting of your choice. Makes 4 dozen cookies.

Marie C. Hall

COOKED PLAY DOUGH

1 cup flour
2 Tbsp. cream of tartar
1 Tbsp. Wesson oil
1 cup salt
1 cup water

Mix dry ingredients in heavy aluminum saucepan. Add oil, water, food coloring (if desired). Cook 3 minutes or until mixture pulls away from side of pan. Knead immediately. Store in air tight container. Lasts a long time. Kids love to help make this toy.

Janet Hassler

HUNGARIAN BUTTER HORNS

4 cups flour
1/2 tsp. salt
1 cake yeast
1 1/4 cup butter
3 eggs separated
1/2 cup sour cream
2 tsp. vanilla
1 cup sugar
1/4 lb. chopped pecans

Sift flour, add salt and crumble yeast into flour. Cut butter into flour mixture, add beaten egg yolks, sour cream and 1 teaspoon vanilla. Work together until well blended. Place in wax paper and chill while filling is being made.

Filling:

Beat 3 egg whites until stiff, add 1 cup sugar gradually. Fold in 1/4 lb. finely chopped pecans and 1 tsp. vanilla.

Divide chilled dough into 8 parts (16 parts for smaller horns). Roll out each part on board covered with powdered sugar instead of flour, roll out each to size of pie tin, cut into 8 wedges. Spread 1 teaspoon filling on each wedge and roll towards center. Mold immediately and bake on greased cookie sheets for 15 minutes (or until lightly browned) at 375 degrees. Before cooled, sift powdered sugar over tops.

Margaret Holmes

PRALINE COOKIES

3 Tbsp. margarine
1 cup brown sugar, firmly packed
1 egg well beaten
1 cup pecan halves
4 Tbsp. flour
1 tsp. vanilla

Start oven at 350 degrees. Melt margarine and stir in the sugar. Mix the remaining ingredients; blend thoroughly. Drop from a teaspoon onto foil lined cookie sheets about 3 to 4 inches apart to allow for spreading. Bake eight to ten minutes. Remove foil from pans and allow cookies, on foil, to cool thoroughly; then peel cookies off the foil. Makes about 4 dozen tiny cookies.

Kaye Quentin

MARASCHINO CHERRY ROLL-UPS

1 (3oz.) pkg. of cream cheese
1/2 cup butter
1 cup sifted flour
Dash of salt
1/2 cup confectioners sugar
4 doz. maraschino cherries, well drained
Confectioners sugar

Blend together cream cheese and butter. Add flour and salt and blend well, chill. Roll dough 1/8 inch thick on a slightly floured board, sprinkle with confectioners sugar. Cut into 1x3 inch rectangles. Place a cherry on each rectangle and roll up. Place on ungreased baking sheet and bake in a moderate oven 350 degrees for 15 to 17 minutes. Sprinkle with confectioners sugar. Makes about 4 dozen cookies.

Dolly Ahlemeyer

CARMEL PECAN DREAM BARS

Base: 1 pkg. yellow cake mix
1/3 cup soft margarine
1 egg

Filling: 1 (14 oz.) can sweetened condensed milk
1 egg
1 tsp. vanilla
1 cup chopped pecans
1/2 cup Heath's Bits O'Brickle baking chips

Grease a 13x9 inch pan. Combine cake mix, margarine and egg. Mix at highest spead until crumbly. Press into prepared pan. In small bowl, beat milk, egg and vanilla to blend. Stir in pecans and Bits O'Brickle chips. Pour over base in pan, spreading to cover. Bake for 25 to 35 minutes or until golden brown. (Center may appear loose but will set upon cooling.) 350 degrees.

Carol Kuhnert

FUN RUM BALLS

2 cups graham cracker crumbs
2 cups chopped walnuts
1 1/2 to 2 tsp. rum extract
1 can of ready to spread chocolate or vanilla icing
Powdered sugar

In large bowl, combine all ingredients; stir until well blended. Using teaspoonful of mixture for each, work in palm of hand and shape into balls. Roll each ball into powdered sugar. Store rum balls in tightly covered jar. 5 dozen.

Dolly Ahlemeyer

MOCHA RUM BALLS

1/4 cup instant coffee
1 Tbsp. water
1 cup chopped walnuts or pecans
1 cup powdered sugar
1/4 cup rum
2 cups vanilla wafer crumbs
3 Tbsp. light corn syrup
Dash of salt

Dissolve coffee in rum and water in a bowl. Add remaining ingredients and mix thoroughly. Roll into balls using a rounded teaspoon of mixture for each. Roll ball in powdered sugar. Store in tightly covered container for several days. Then roll in additional powdered sugar. Makes about 4 dozen rum balls.

Kate Shoults

NUT BALL CAKES

3/4 cup butter or oleo
5 Tbsp. powdered sugar
2 cups flour
1 tsp. ice water
1 cup pecans
1 tsp. vanilla

Finely chop pecans. Cream butter and sugar well. Add other ingredients until well mixed. Roll to the size of a small walnut and place on ungreased cookie sheet. Bake in preheated 350 degree oven until just beginning to brown. Have a small bag of powdered sugar ready and when cookies are taken from oven, shake two or three at a time in powdered sugar (carefully).

Virginia Steck

1-2-3 PEANUT BUTTER COOKIE

1 cup peanut butter
1/4 cup shortening
1 cup brown or white sugar
1/2 cup boiling water
2 cups Bisquick

Blend peanut butter, shortening, sugar and water. Mix with spoon until smooth. Stir in Bisquick. Drop by teaspoon on lightly greased cookie sheet. Flatten with a fork dipped in Bisquick. Bake at 400 degrees 8 to 10 minutes. Makes 6 1/2 dozen.

Janet Hassler

PEANUT BUTTER SQUARES

2 sticks butter
2 cups peanut butter
3/4 cup graham cracker crumbs
1 lb. powdered sugar
11 oz. Hershey sweet chocolate bar

Melt butter in pan, add graham cracker crumbs, peanut butter and mix. Add sugar and mix.
Butter a 9 x 13 inch pan. Press mixture in pan. Melt chocolate over hot water. When chocolate is slightly cool, pour over peanut butter mixture. Let set in refrigerator for 6 hours before slicing into squares.

Judy Hebenstreit

FORGOTTEN COOKIES

2 egg whites
2/3 cup sugar
1 cup chopped pecans
1 cup chocolate chips
1 tsp. vanilla

Beat egg whites until foamy. Gradually add sugar while still beating and beat until stiff. Add pecans, chocolate chips, and vanilla; mix well. Preheat oven to 350 degrees. Drop cookies by teaspoonful on ungreased foil covered cookie sheet. Place cookies in oven and immediately turn oven off. Leave cookies in closed oven overnight or several hours.

Very popular receipe

MAGIC COOKIE BAR

1/2 cup (1 stick) butter or margarine, melted
1 1/2 cup graham cracker crumbs
1 cup (6 oz. pkg) Nestle's semi-sweet chocolate or butterscotch flavored morsels
1 1/3 cups (3 1/2 oz. can) flaked coconut
1 1/3 cups (15 oz. can) Eagle Brand sweetened condensed milk
1 cup Diamond walnuts coarsley chopped

Pour melted butter or margarine into the bottom of a 9 x 13 inch pan. Sprinkle crumbs evenly over melted butter or margarine. Sprinkle chopped nuts evenly over crumbs. Scatter chocolate morsels over nuts. Sprinkle coconut evenly over chocolate pieces. Pour sweetened condensed milk evenly over coconut. Bake in a moderate (350 degree F.) oven, 25 minutes or until lightly browned on top. Cool in pan 15 minutes. Cut into bars. Makes about 2 dozen bars.

Jeanne Krull

PINWHEEL DATE COOKIES

2 cups brown sugar
1 cup butter
3 beaten eggs
4 cups sifted flour
1/2 tsp. salt
2/3 tsp. baking soda
1 tsp. vanilla

Cream together sugar and butter. Add eggs. Sift together flour, salt and baking soda and add to mixture. Add vanilla. After mixing divide dough into six parts and roll each out on lightly floured wax paper.

Filling:
Mix together and cook until thick (stirring often):
2 1/2 cups chopped dates
1 cup sugar
1 cup water
1 cup chopped nuts (pecans)

Let cool-then spread on each dough part. Roll each part jellyroll fashion and refrigerate overnight. Slice pinwheels and bake two inches apart on ungreased cookie sheets. Bake 12 minutes at 350 degrees.

Margaret Holmes

PEANUT BLOSSOM COOKIES

1 3/4 cup flour
1/2 cup sugar
1/2 cup brown sugar (firmly packed)
1 tsp. baking soda
1/2 tsp. salt
1/2 cup shortening
1/2 cup peanut butter
1 egg
2 Tbsp. milk
1 tsp. vanilla
48 milk chocolate candy kisses

In large mixer bowl, combine all ingredients except candy kisses. Blend well at low speed. Shape into balls, using a rounded teaspoon for each. Roll balls in additional sugar. Place on ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Remove from oven, top each immediately with a candy kiss, pressing down firmly. Yield: Approx. 48

Linda Carter

APPLE BUTTER COOKIES

1/2 cup soft shortening
1 cup sugar
2 eggs
2 Tbsp. cream
1 cup thick apple butter
1 tsp. vanilla
2 1/2 cups sifted flour
1/3 tsp. baking soda
1/4 tsp. salt

Mix shortening, sugar and eggs thoroughly. Stir in cream and vanilla. Mix together, flour, baking soda and salt until thoroughly blended. Mix into egg mixture. Chill at least 1 hour. Roll dough about 1/8 inch thick on lightly floured cloth covered board. Cut rounds with floured cookie cutter about 2 1/2 inch diameter.

Place half the rounds on lightly greased baking sheet. Top each with a rounded teaspoon of thick apple butter. Make slits in remaining rounds; place these over filled rounds. Press edges together with tines of a fork. Bake about 10 minutes. Makes 2 dozen.

Frances Farrah

LACY OATMEAL COOKIES

1 stick margarine
1 1/2 cups quick Quaker oats
3/4 cup sugar
1 Tbsp. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1 egg
1/2 cup nuts

Mix oats, sugar, flour, baking powder and salt. Add to melted margarine. Add beaten egg, vanilla and finely chopped nuts to mixture. Put foil on cookie sheets. Drop dough by teaspoonful on foil. Space about 3 inches apart and bake in preheated 350 degree oven 5 to 7 minutes (they brown quickly.) When cookies are slightly oval, peel off foil. Makes 96 cookies single. You may make a double cookie by putting two together with melted chocolate chips.

Mary C. Borchard

SNACK-PACK OATIES (for those away from home)

2/3 cup dark brown sugar packed firmly
1/2 cup shortening
1 egg
1 tsp. vanilla
1 Tbsp. milk
1 cup flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1 cup quick oats
1 pkg. (6 oz.) semi-sweet chocolate pieces
1 tsp. cinnamon

Beat together, sugar, shortening, egg, vanilla and milk until smooth. Sift flour, baking soda, baking powder, salt and cinnamon. Add all at once to creamed mixture. Beat until smooth. Add oats and chocolate pieces, mix well. (Nuts optional). Drop by teaspoonful two inches apart, onto lightly greased cookie sheet. Bake in 350 degree oven for 10 minutes. Do not over bake. Makes 3 dozen cookies.

Triple recipe - use 12 oz. chocolate chips.

Laura Riganti

MISCELLANEOUS

CHOCOLATE FUDGE

18 oz. chocolate chips
1 jar marshmallow creme
1 large can evaporated milk
5 cups granulated sugar
1/4 lb. butter
1/2 lb. pecans (part chopped)
1 tsp. vanilla
Dash of salt

1. Spoon full jar of marshmallow creme into bowl large enough for mixing entire batch of fudge. Add chocolate chips and vanilla.
2. Measure sugar, butter, milk, and salt into pan and cook to soft ball stage. That is best determined with a candy thermometer; remove from fire when contents reach temperature of 234 to 240 degrees.
3. Pour hot syrup over the mixture of chocolate and marshmallow, and beat until the two portions of recipe are blended and the fudge begins to thicken. Add chopped pecans.
4. Pour into a 9 x 12 greased pan, add whole pecans. Cut into squares when cool. Makes five pounds.

Margaret Shea

COCONUT NESTS

1 1/2 cups shredded coconut
5 Tbsp. sweetened condensed milk
1/2 tsp. salt
1 tsp. vanilla or lemon extract

Combine above ingredients. Place fistfull of coconut mix on greased cookie sheet - make pocket in center. Bake in slow over 200-250 degrees until brown. Fill baked nests with marshmallow chick and jelly beans.

Sylvia Maschek

POPSICLES

1 pkg. fruit Jello (3 oz.)
1 envelope unsweetened Kool Aid, same flavor
1 cup sugar
2 cups boiling water
2 cups cold water

Dissolve Jello, Kool Aid, and sugar in boiling water. Add cold water. Pour into molds and freeze.

Carol Winkler

CONFETTI BALLS

1 cup brown sugar
1/3 cup corn syrup
1/3 cup water
1/4 cup butter
3/4 tsp. salt
1/3 tsp. vanilla

Cook until it forms a brittle ball in cold water. Pour over puffed rice (about 2 1/2 to 3 quarts) and mix well. Then add about 8 ounces small gum drops. Shape into balls about 3 inches in diameter.

Mildred Williams

ROCKY ROADS

1 (12 oz.) milk chocolate morsels
1 (14 oz.) can Eagle Brand milk
2 Tbsp. butter or margarine
2 cups dry roasted peanuts
1 (10 1/2 oz.) bag of miniature marshmallows (white)

In top of double boiler, over boiling water, melt morsels with milk and butter. Remove from heat. In large bowl combine nuts and marshmallows. Then fold in chocolate mixture. Spread in 13x9x2 pan, lined with waxed paper. Chill 2 hours or until firm. Remove from pan, pull off paper. Cut in squares and store in room temperature.

Dolly Ahlemeyer

UNCOOKED FUDGE

1/4 cup butter
1/4 cup canned milk
1 tsp. vanilla
1 lb. box powdered sugar
3/4 cup cocoa
1/4 tsp. salt

Melt butter in a saucepan. Stir in milk and vanilla. Gradually add mixture of sugar, cocoa, and salt. Mix until soft and creamy. Press the fudge into a buttered pan, 9 x 9 inches. Chill and cut into squares. Makes about 2 dozen pieces.

EASY FOR KIDS!

Jane Knobbe

RICE-KRISPIES CANDY

3/4 cup butter or margarine
1 pkg. (10 oz.) marshmallows
5 cups Rice Krispies

Melt butter or margarine over low heat; add marshmallows stirring briskly until mixture begins to boil. Remove from heat. Add Rice Krispies, stirring briskly until thoroughly coated. Press into wax paper lined 9 x 9 inch (approx.) pan.

Mrs. Eugene Laforest

CREAM CHEESE MINTS

1/4 of 8 oz. pkg. Philadelphia cream cheese
1/4 tsp. oil of peppermint (or other flavoring)
1 2/3 cup powdered sugar
Food coloring

Combine all ingredients and knead with hands until like pie dough. Roll into balls the size of marbles. Roll in granulated sugar and press into molds and unmold at once. If you have no mold, press down on balls with a fork and set on waxed paper. Freeze or store carefully.

Gertrude Hoerr

MOUNDS CANDY SQUARES

1 1/2 lb. powdered sugar
14 oz. coconut
1 lb. nuts
1 1/2 sticks margarine
1 can Eagle Brand sweetened condensed milk
2 12 oz. pkg. chocolate chips
1/2 slab paraffin

Toss sugar, coconut and nuts. Melt margarine and combine with milk. Pour over dry ingredients and mix well. Put in 9 x 13 inch pan and let sit overnight. In double boiler melt the chocolate chips and add the paraffin. Cut the set mixture into small squares and dip the squares in chocolate mixture. Place on greased cookie sheet.

Judy Roques

NO COOK PICKLES

8 cups thin sliced, unpeeled cucumbers
1 cup chopped green pepper
1 cup chopped celery
1 cup chopped onions
1 1/2 Tbsp. salt
2 cups sugar
1 1/4 to 1 1/2 cups white vinegar 5%
1 tsp. celery seed
1 tsp. mustard seed

Soak cucumbers in water for 2 hours.
Mix green pepper, celery, onions and salt, let set 1/2 hour. Mix sugar, vinegar, celery seed, mustard seed, stir until sugar is dissolved.
Drain cucumbers and mix all together, put in a covered dish. Refrigerate 1 to 2 days before serving. They improve with age.

Anna Marie Mackey

GREEN SWEET RELISH

1 qt. ground green tomatoes
1 qt. ground onions
1 doz. green peppers ground
6 large cucumbers ground
1/3 cup salt

Grind ingredients; with fine blade of chopper. Mix together with salt and let stand over night. Drain and cover with cold water. Allow to stand 2 hours. Drain this mixture.

Add: 6 cups sugar
1 qt. vinegar
2 Tbsp. mustard seed
2 Tbsp. celery seed
1 tsp. tumeric

Cook all ingredients together for 20 minutes; add green cake coloring a little at a time until shade of green desired. Keep kettle simmering. Seal in sterile jars. Yield: 9 pints

Betty Johnston

NO MUSS - NO FUSS FREEZER PICKLES

2 qts. fresh, unwaxed cucumbers, unpeeled, sliced very thin
1 onion sliced thin
1 green pepper chopped fine (optional)
2 Tbsp. salt
1 1/2 cups sugar
1/2 cup vinegar

Combine cucumbers, onion, green pepper and salt in large bowl and let stand for 2 hours. Drain well. While pickles are draining, mix together the sugar and vinegar until sugar is almost dissolved. Pour vinegar solution over pickles and pour into containers for freezer.

Note: Small 1/2 lb. margarine tubs are great for this. Enough for one meal or as gifts.

Connie Toby

EASY - EXCEPTIONAL DILL PICKLES

1 qt. vinegar
3 to 5 qts. water
1 cup salt
clove garlic
cucumbers
red pepper
alum
dill

Mix vinegar, water and salt in gallon jug. Pick garden fresh warty cucumbers, scrub. Immediately pack into clean jars. In every quart jar add 1/8 tsp. red pepper, 1/8 tsp. alum, 2 heads dill, 1 clove garlic.

Pour vinegar mixture into jar until full. Seal. Age 1 month or give hot water-canning bath for greater security. Many jars can be filled with the vinegar mixture.

Virginia Anderson

GRANDPA DALEY'S PERFECT PICKLES

(Bread and Butter Pickles) - Crisp pickle slices

4 qts. sliced cucumbers, medium
6 med. white onions, sliced
3 cloves garlic
1 green pepper
1 sweet red pepper
1/3 cup salt
3 cups white vinegar
5 cups sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
2 Tbsp. mustard seed

Slice cucumbers thin. Add sliced onions, garlic and the peppers cut in narrow strips. Add salt; cover with cracked ice; mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients; pour over cucumber mixture. Heat to boiling; seal in sterilized jars. Makes 8 pints.

Alfred Daley

CURED IN THE SUN DILL PICKLES

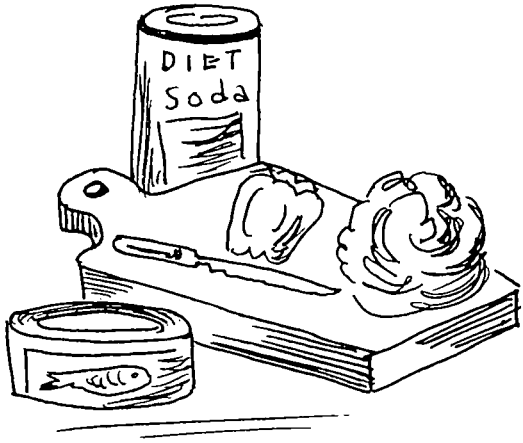
Pickles to make 4 quarts or more.

Slice cucumbers lengthwise so they will fit the jars better, then pack into jars. To each jar add the following solution plus a sprig of dill, one small red pepper and a clove of garlic if you like garlic.

PICKLING SOLUTION:
3 Tbsp. pickling spice
3/4 cup sugar
1/2 cup canning salt
4 cups water
4 cups vinegar

Simmer this solution for 5 minutes, then pour over the pickles in the jars. Seal jars and set in the direct sun for two days or until the pickles turn color. Then let cure at least three weeks in a dark place.
Good and Easy.

Connie Toby



NO-NOODLE LASAGNE

1 lb. lean ground beef
1 15 oz. can tomato sauce
1 1/2 tsp. garlic salt
1 tsp. basil leaves
1 tsp. oregano leaves
12 oz. cottage cheese
1/2 cup grated parmesan cheese
1 egg
1 1/2 lb. zucchini
2 Tbsp. flour
4 oz. shredded mozzarella cheese

Heat oven to 350 degrees. Cook and stir meat in large skillet until brown. Drain off fat. Stir in tomato sauce, garlic salt, basil leaves and oregano leaves; heat to boiling. Reduce heat and simmer uncovered until mixture is the consistency of spaghetti sauce, about 10 minutes.
Use baking pan, 9 x 9 x 2, with non-stick finish or coat regular baking pan with vegetable spray-on for cookware. Mix cottage cheese, 1/4 cup parmesan cheese and the egg. Layer half each of zucchini, flour, cottage cheese mixture, meat sauce and mozzarella cheese; repeat. Sprinkle 1/4 cup parmesan cheese on top. Bake uncovered 45 minutes. Let stand 20 minutes before serving. Cut into squares. 9 servings/240 callories each.

Carol Winkler

DIABETICS CHICKEN SALAD

3 ozs. chicken diced
1/2 cup celery diced
2 tsps. mayonnaise

Mix the chicken and celery and season to taste. Mix the mayonnaise with the chicken and celery and serve on lettuce leaf. Calories 309

Mrs. Antone Zeller

PINEAPPLE PIE (DIETETIC)

1 20 oz. can crushed pineapple in own juice-drain
2 pkgs. unflavored gelatin (Knox)
1 pkg. sugar substitute (Sweet & Low)
1/2 tsp. vanilla
1/2 tsp. coconut flavor
2/3 cup powdered milk
4 tsp. brown sugar substitute
1/2 tsp. cinnamon

Dissolve gelatin, sugar substitute (Sweet & Low), vanilla and coconut flavor in pineapple juice. Pat well drained pineapple in bottom of 8 or 9 inch pie pan. Pour top mixture over it. Mix together powdered milk, brown sugar substitute and cinnamon and sprinkle on top of pineapple. Pour over top mixture 1/4 to 1/2 cup water. Be sure all is wet. Bake at 350 degrees for 30 to 45 minutes.

Helen Christian

DIABETIC COOKIES

1 stick margarine
1/2 cup "Twin" (sugar substitute)
1 egg, beaten
1 tsp. vanilla
1 cup flour
1 cup unsweetened applesauce
1 cup raisins
1 1/2 cups bran flakes or corn flakes
1 tsp. baking soda
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. salt

Combine margarine, Twin, egg and vanilla. Add flour and spices. Then add applesauce, raisins and flakes. Bake in 350 degree oven 10 minutes. Watch them.

Shirley Long

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